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THE  
MAID - OF - ALL - WORK'S  
COMPLETE GUIDE;

BEING

PLAIN AND ACCURATE INSTRUCTIONS FOR PROPERLY ARRANGING  
AND CORRECTLY PERFORMING THE

DUTIES OF A MAID-OF-ALL-WORK,  
IN GOOD FAMILIES;

INCLUDING

THE MOST EXACT DIRECTIONS FOR EVERY THING IN THE ART OF  
PLAIN COOKERY,

THAT HER SITUATION CAN REQUIRE;

AND FOR  
WASHING, STARCHING, AND THE MANAGEMENT OF  
FAMILY AND HOUSEHOLD LINEN.

WITH A FEW OTHER

IMPORTANT INSTRUCTIONS, AND RECEIPTS, USEFUL TO FAMILIES  
AND SERVANTS.

BY A. M. SARGEANT.

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A NEW AND CORRECT EDITION. ENTERED AT STATIONERS' HALL.

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LONDON.

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*Sept. 15, 1850*

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P R E F A C E .

As many highly respectable families find it convenient to keep only one servant, it is of course necessary for that servant to understand the duties both of Cook and Housemaid; and it is also desirable that she should have a good deal of method, to avoid getting her work into confusion.

The purpose of this book is to show how easily this method of avoiding confusion may be learned, and to assist the Maid-of-all-work in going through her daily employments in a regular and creditable manner, with ease to herself and comfort to the family that she serves.

To acquire this method, therefore, is of the greatest importance; and the utility of a book leading to such a desired end cannot be questioned.

The "COOKMAID'S COMPLETE GUIDE," and the "HOUSEMAID'S COMPLETE GUIDE," recently published, having been found to answer the purposes for which they were designed, it is hoped that this little volume, written expressly for the instruction and

guidance of the Maid-of-all-work, will be equally useful; and that all those who are desirous of understanding or undertaking the duties pertaining to that situation will avail themselves of it.

The best and readiest manner of performing every part of Household work, and of plain Cookery, is here distinctly pointed out,—as well as the most judicious method of arranging the business of the day, so as to have time for every thing, without any of that discomfort of bustle and disorder, which is always created by the want of good management.

There have been a few corrections made in the Second edition, which the Author trusts will render her little work still more acceptable.

A. M. SARGEANT.

\*.\* In the Third, and also in the Fourth Edition, great pains have been taken carefully to correct the work throughout; and to add to it every thing in the art of plain Cookery that can be required to render it complete.



## THE MAID-OF-ALL-WORK.

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THE situation of Maid-of-all-work in a tradesman's family is often a very respectable one, and in some respect preferable to service in high families, or in houses where several servants are kept; because, if you should like to lay by a part of your wages in the Savings Bank, there are no fellow servants to join with for tea and many other expensive articles; which, unfortunately, is generally the case in houses where many servants are kept. Nor have you the tempers, and sometimes the hindrances, of fellow-servants to put up with; but have only your employers to please.

In many tradesmen's families, who engage servants of all work, there is frequently an errand boy to clean the knives, the boots and shoes, get up coals, and do other similar work; so that in such houses you are, in reality, Housemaid and Cookmaid, more than any thing else. Now, although you may not get such a good place on first going out to service, you may in the course of two or three years qualify yourself to take such a place, by attending to, and practising with patience, the proper mode of doing things, as directed in this little work, till you become sufficiently perfect to fill that or any other equally good situation; and, with a plain education, and habits of personal cleanliness, a mild manner of speaking, and an even gentle activity in doing your work, you will give satisfaction to your employers, and fit yourself for becoming a tradesman's wife.

Your first duty, when you come down in the morning, is to open the window-shutters. This done, you must light the kitchen fire; and if you have an oven or a boiler to the range, you must clear all the cinders and ashes out from under the oven and boiler. Then throw a shovelful or two of the cinders on to the bottom of the range, lay a few pieces of crumpled-up paper on the cinders, and a handful of fire-wood, all in a heap, upon the paper;—set light to the paper with a match, and directly place the large cinders, and some small pieces of coal, over the wood; then sift the cinders, and throw them and a few more coals, on the fire. In many kitchens it is requisite to open a door or window a little way, and sometimes both, to make the kitchen fire light without smoking;—of course, if you find it needful, you will do so. Whilst the fire is burning up, carry away the dust, sweep the kitchen floor, and put things in order; next put on the kettle; shut the window, if you had to open it; and then proceed to prepare the room in which the family take their breakfast; after that is got ready, sweep the passage and door-steps, washing them as often as they require it.

When you clean the stone steps, you must do them with a flannel and clean water, and whiten them with a hearth-stone; then rinse, and wring out your flannel almost dry, fold it up smoothly, and rub it backwards and forwards, quite straight, over the wet stones, which will make them look quite smooth. In winter, you should put a little soda in the water, to keep the stones a good colour. If there is a brass door plate, or knocker, it must be cleaned with leather and rotten-stone: but if the knocker is bronzed, or painted, it must only be dusted. The floor-cloth in the passage, or hall, must be swept daily and about twice a-week, be wiped with a damp flannel, and then with a dry cloth; but floor-cloths should *never* be scrubbed, as that will quickly destroy them.

You will most likely have, at some appointed time every morning, to take a jug of warm water to the chamber of your mistress, or some other member of the family. You

should tap at the door, and when the person within answers, put it down close to the door, and return to your business.

In preparing the parlour you must first roll up the hearth rug, and take it away to shake; then lay a piece of drugget, about a yard wide, and two yards long, over the carpet next the fire place, and proceed to clean the grate, fender, and fire-irons; and, if it be requisite, light the fire. Care should be taken in lighting a fire in a stove which has bright bars, to put the wood, cinders, and coals, as far back as possible, that the smoke or flame may not touch the bars; especially if the door and windows are both closed; or else you will give yourself much trouble. Always use the drugget the same way upwards, to prevent the carpet being soiled. You must have a house-box for your stove brushes, black lead, and gloves, and should also keep in it some rotten stone and a leather, which you will want for bright fire-irons, or fenders.

It is not very likely that a maid of all work will have bright bars to clean; but if you have, they must be rubbed first with a little rotten-stone just dampened with a drop or two of sweet oil, and then polished with a little dry rotten-stone on a soft leather; the fire-irons must be cleaned in the same manner; and also the fender, if of bright steel; but the rotten-stone, made damp with oil, need only be used about once a week; the dry rotten-stone and dry leather will be sufficient, if the things are done every morning. The points of the fire-irons, the pan of the shovel, and the inside of the fender, must sometimes be cleaned with black lead, unless they are polished; and then, of course, they must be cleaned like other bright parts. A stove or fender, if bronzed or japanned, must only be dusted, unless any part of it has been made dirty; then the dirty part must be washed with a little water, and wiped dry with a soft piece of rag; for if you once use the least piece of black lead, or even a black lead brush, on any thing that is bronzed, you will quite spoil it.

The proper way to clean a stove with black lead, is to

damp the lead, but not enough to make it wet, with a very little beer, or a little water with a pinch of moist sugar in it, to make it about as sticky as beer is; then, having brushed off the dust, black any part which does not look nice, and polish it before it has time to get dry. Do this wherever it seems to want black leading, then brush it all over with the polishing brush. A grate which is used constantly will require to be blacked all over once a week; but one which has only a fire in it now and then, may be thoroughly cleaned about once a month.

Sweep the carpet every morning with a good clean but rather short-haired broom; but you should only sweep it with your carpet broom once a week; and in some clean country places, once a month is often enough to sweep carpets with a carpet broom, as it wears them out greatly. After sweeping the carpet, clean the hearth, if of marble, with warm water and soap; but if of stone, with water and hearth-stone; re-place the hearth-rug, dust the furniture, dust or shake the curtains, and fold them neatly over the pins or bands; then lay the breakfast cloth, first putting on the table-cover, if there be one.

If tea is to be taken, set as many breakfast cups as there are persons to take it; and if coffee, set coffee cups to the same number. Have also a tea, or coffee-pot, milk-jug, slop-basin, tea-spoons, small knives and plates, as many egg-cups and egg-spoons as you serve eggs, a salt-cellar, and a knife for the butter. If a tea-urn is used, place it behind the tea-tray, on a mat or rug, and place the cups and saucers as handy as you can for the person who makes tea. (To prepare the urn, see pages 55 and 56) Then place the chairs in order round the table, and see that the fire is made up, and the coal-scuttle filled, if it is in winter.

Such will generally be your business in the morning, as Maid-of-all-work; and you should, if possible, get it all done before breakfast, that you may not be behind hand with the work of the day.

## TO MAKE COFFEE.

Most families, who take coffee in the morning, make it themselves, in a French coffee pot, or cafetiere; but if you should have to make it in the kitchen, and in one of the old-fashioned coffee-pots, the following is the best method:

To two ounces of the best coffee, *fresh ground*, put a full pint of cold water; and after it has boiled, pour out a cupfull, and return it again into the coffee-pot; repeat this twice, to fine it; and let the pot stand ten minutes by the fire to settle.

Another and easier method is—first to make your coffee-pot hot; then put in the fresh ground coffee; pour a pint of boiling water upon it:—fine it by pouring out a cupful or two, and returning it again to the coffee-pot;—let the pot stand about ten minutes near the fire, and it is ready.

## ANOTHER METHOD, WITH THE PERCOLATOR.

First make it warm with hot water, and then put two ounces of fresh ground coffee into the upper part of the percolator, and slightly pat it down with the piece of tin with holes in it, which has the handle to it; leave it in, and put through the handle the other strainer; and upon that pour the boiling water, till you see the coffee rise to the top; let it stand till it sinks, and then pour in as much more boiling water, as will make it up to rather more than a pint. Next put on the cover, and let the percolator stand on the hob until the water has filtered through the coffee, when it is ready.

## FRENCH COFFEE POT; OR CAFETIERE.

Some families object to the Percolator, through its taking so long to filter, which has caused the introduction of the French Cafetiere. By this, coffee can be made and served quite hot: better in quality than by the percolator.

**DIRECTIONS.**—Scald out with water; put in fresh ground coffee over the fine strainer, then press down the coffee with the stamper; then take the stamper out; pour on boiling water through the top strainer; and you will have, in a minute, coffee strong and bright.



### TO MAKE BUTTERED TOAST OR DRY TOAST.

Have a good clear fire, toast the bread as quickly as possible, and butter it directly, otherwise it will not eat short and pleasant. Dry toast, which ought to be thin and crisp, should be made some time before it is wanted, and set up on end in the toast-rack: but if thick buttered toast be preferred, it should be done quickly, and not till it is just wanted.

### TO BROIL SLICES OF BACON OR HAM.

If bacon or ham be taken at breakfast, you should cut it in thin slices or rashers, then cut off the rind at the top, and the outside or dirty part, from the bottom, and either fry it gently over a slack fire, or toast it before a clear fire.—It is best toasted, as the fat and gravy which drop from it can then be saved in a clean dish, and be served up with the bacon, which is much preferred, by many families, to butter.

### TO BOIL EGGS.

Put them into boiling water, but it should not boil too fast, or it will crack them,) and then let them boil gently for three minutes. Some persons, however, like them done half-a-minute more, and some, half-a-minute less; so you must at first enquire. If you have no clock in the kitchen, it is best to have a sand glass, called an egg-boiler, for if you do them by guess, they will sometimes be hard, and at others not done enough, as it is very easy to make a mistake of half-a-minute, which is sufficient to spoil an egg. You may also put eggs on in cold water, and they will be nicely done in one minute after they have come to a boil.

### TO MANAGE BREAD.

You should endeavour generally to have a fresh loaf, or one not much cut off, for the breakfast table; which may be done by avoiding, as much as possible, cutting one in the kitchen, or for dinner. Be careful not to waste pieces of bread, which may be left by the family, but put them, while fresh, into a clean dry pan, which must be kept covered over; and when there are enough pieces, use them to make a bread

pudding. If you have to cut crumb out of a loaf, for stuffing, or any other purpose, you should not scoop it out, nor take a piece and cut off the crusts close; but you should cut one or two thick rounds of bread, and cut a piece of crumb out of the middle of each round. The narrow slices thus left, if rolled up in a clean cloth, to keep them moist, may each be cut in two for dinner, and thus there will be none wasted.

#### CLEANING SHOES AND BRUSHING CLOTHES.

In many situations, there is a boy kept, who usually cleans the shoes and knives, and brushes clothes; but if there is no boy, you will be expected to do them; and, as the master will require his shoes or boots about breakfast time, always get a clean pair ready the previous day; otherwise you will have to clean them whilst the family are taking breakfast, which would greatly hinder you in your morning's work. To brush clothes;—first rub off any splashes that may be on them; then lay the coats on a clean table; and brush the outsides and both sleeves, (always the way the nap lies,) then double the outsides together, lengthways, and brush the insides. Trowsers should be first brushed on the two fronts, then doubled lengthways, and the other parts brushed.

In some families shoes made of patent polished leather are used. These only require cleaning with a little water and a small piece of rag, then wipe them dry; now and then rubbing on a drop or two of sweet oil. But if the shoes be of the usual leather kind, or are gentlemen's boots or shoes, the way to clean them is as follows:—Scrape off the dirt with a thin piece of fire-wood; next brush off the rest of the dirt with the hard brush; then put a little blacking on the blacking-brush, and rub it all over the shoe, or about half over a boot, and whilst it is damp, take your polishing-brush, and rub it briskly, but lightly, till it shines. Never put shoes or boots, if wet, near the fire to dry, as it injures and shrinks them.

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While the family are at breakfast, go up into the bed chambers, and open the windows; then put on a clean bed

apron, and take the bed-clothes off the bed, and put them over the backs of two chairs, which you must place at the foot of the bedstead. Be careful to take only one thing off at a time, and lay them the same way upwards as they lay on the bed, not turning them head to feet, nor inside outwards; and then they will come right to put on again. When you come to the sheets, give each of them a shaking, to cool them, by letting the air pass through them; and, as you come to the pillows and bolster, give each of them a shaking also. When all the bed-clothes are taken off, shake the bed, and leave it open to air, without turning it; and do this in all the bed-rooms.

Then bring down with you into the kitchen all the candlesticks and jugs, or other things which may be done with, and put them away; and leave the finishing of the bed-rooms till after you have removed the breakfast things from the parlour, and have washed up and put every thing away that has been used for breakfast, in both parlour and kitchen. (To finish making the beds after breakfast, see pages 14 and 15.)

#### TO WASH CUPS AND SAUCERS, AND OTHER CHINA.

The common method of washing cups, saucers, and other china, is to turn the articles round, three or four times, in hot water, in a wooden bowl, and then to wipe them dry; but this is an untidy method, and soils a great many tea-cloths, without making the things look clean. If, instead of this, you rinse each article singly, in a large basin, or a glazed pan of water, sufficiently hot to bear your hands in comfortably, and then dip them again in a second pan of clean hot water, before you wipe them dry, you will save much trouble, as your first water takes away the greater part of the grouts and greasiness; and the second, being cleaner, will make the things look nice and clear; whereas, if you wipe them from the first water, they will be smeared.

Wash the inside as well as outside of the tea-pot, and



wipe it dry. Scald the milk-jugs before you wash them, and wash your tea-board with the cleanest water, always wiping it dry. Hang your tea-cloths, glass-cloths, &c., on a line, or horse, to dry, before they are put away for future use.

All jugs and mugs should be hung on hooks, along the edges of the dresser shelves, that they may not get broken; and no liquid should ever be suffered to remain in them. In washing, or otherwise handling anything that is of a brittle nature, you must take great care not to break or crack it. The most careful person in the world may meet with an accident now and then; but one who breaks things continually, from habitual carelessness, is a bad servant, and not worthy to be trusted with the property of others.

#### PROPER WAY TO WASH GLASS.

Wash glasses, or any glass articles, in lukewarm water with a little bit of soda in it; wipe them dry inside and outside, with a clean linen glass-cloth, and, if not bright, finish them off with a piece of clean, soft, dry, wash-leather. The insides of decanters and similar things, require a little more soda in the first water, to get off the stains of wine; and to wipe them dry in the inside, you must use a strip of wash-leather, about an inch wide and a yard long, which will go into the inside of the decanter without breaking the neck. When all is in, excepting a few inches, rub it round the inside with a clean blunt skewer, until it is dry and bright. For the insides of cruets and other small things, use a narrower slip of wash-leather. The best glass-cloths are made from an old linen sheet, which has been turned sides into the middle, and afterwards worn till it begins to want mending; then it is much better and more economical to cut it up into glass-cloths, (which should be a yard, or a little more in length, and about three-quarters in breadth,) as nothing you can purchase will have so little flue in it.

The insides of the cruets will require a thorough washing about once a month, and some of them oftener; and then

they should be done in the same manner as directed for the decanters; but the inside of the mustard-cruet should be cleaned every time fresh mustard is put into it; as nothing looks more untidy or disagreeable than a dirty mustard-pot: it ought to be looked to every day, before it is put upon the table, and if any mustard has dried round the edges, or on the spoon, it should be washed off. If the mustard smells or looks sour, or watery, it should be washed out, and fresh mustard made;—and, as it is apt to turn so by standing, do not make much at a time, or a part will be wasted.

Having washed up the glass and china, and put it away, you must go back into the bed-rooms, to finish them.

TO FINISH THE BEDS AND BED-ROOMS;—For this purpose, you must take up with you the slop-pail, and a large jug of warm water inside it;—take out the jug of warm water, and then empty all the slops into the slop-pail, and rinse out with the warm water the different things you have emptied, and wipe them dry with a cloth kept for that purpose. And do this in every bed-room. Then carry down the slop-pail, and empty it directly; rinse it out with clean water, and turn it bottom upwards, to drain. After this, wash your hands, return to the bed-rooms, taking up with you a jug of spring, and another of soft water; put on your bed apron, and turn over the bed which you left open to air, giving it a second shaking, and lay it smooth and even that side upwards, but do not flatten it down; then put on the under blanket; this must be tucked up both at the sides and at the bottom, under the bed. Next shake the bolster, lay it in its proper place at the head of the bed, and then put on the under sheet, which you must tuck up the same way as the under blanket; shake up and put on the pillows: and then put on the upper sheet, so that enough of it is left to tuck in at bottom, and to turn down at the head; lay on the blankets, tuck all in neatly at the sides and bottom of the bed; but turning the top sheet and the top blankets just

so far down, that the fold of them will only cover half the pillow. Then put on the counterpane, which generally has a flower or some other pattern in the middle, that will guide you to lay it on by, so that it may hang equally low at both sides, and at the foot.

After making the beds, carefully fold the curtains across the pillows, whether it be a four-post or an Arabian bedstead, (or loop them up if it be a tent bedstead,) then draw the flue from underneath the bedstead, with a clean, damp, but not a wet flannel, and dust the ledges of the rooms, and every article of furniture. Fill the water jugs with clean soft water, and the water bottles with spring water, unless it be ordered otherwise; then put all things into their places, and the bed-rooms are done.

Feather beds should be shaken, and turned every day: mattresses should be turned, brushed with a clean brush, and dusted, once in a month, or else they will imbibe an unhealthy kind of dampness, and become unpleasant.

At the times appointed for sweeping down the bed-room stairs, be careful to shut all the room doors, and sweep the dust off the stairs, one by one, into the dust-shovel; for it will cause you a great deal of work if you make a dust, or let any dust get into any of the rooms.

Your mistress will regulate how often the stair-case bed-rooms, parlours, &c. are to be cleaned thoroughly; but the usual times are once in spring, and once in autumn, when the winter and summer curtains and bed furnitures are changed; but in London, or other large towns, they should be done once again about Christmas, making it twice in winter.

#### FOR CLEANING STAIRS AND STAIR-CASE THOROUGHLY.

The stairs and stair-cases in London, and all other large towns, require to be thoroughly cleaned twice as often as they do in the country; but they must be so done at the least twice a year in town, and once a year in the country. Before you begin, you should shut all the bed-room and

parlour doors ; and when this is done, the ceiling and walls should be swept or dusted down with a very clean long hair broom, and the banisters and stairs, with the banister broom. Then wash all the painted work which may require it, with a flannel, and warm soap and water, with a little soda in it. Afterwards scour down the stairs ; and clean the windows ; (to do which, see page 19.) The hand-rail must also be well rubbed, if not French polished, but if it is, a very little more than dusting it is best. When the stair carpets have been shaken, or beaten, you should take care, in putting them down again, to vary the position a little, so that the same part shall not come again to the edges of the stairs, by which means you will prevent their wearing out so soon. They must be laid down very smoothly, without creases, and the brass rods must be cleaned with a dry wash-leather and a little dry rotten-stone.

#### FOR THOROUGHLY CLEANING A BED ROOM.

The bed clothing should first be taken off, folded, and piled on two chairs, with a cloth thrown over them to keep them from the dust ; and a dusting sheet should be laid all over the bed, so as to save the bed-tick from dust and dirt ; then the tester, valance, curtains, &c., should be well dusted, and every part of the bedstead where it is possible that dust may have collected. The bed may then be made, the curtains folded and laid upon it, and the valances turned up. The dressing glass, after being well dusted, may be laid with the face downwards upon the bed ; and also the dressing case and pin cushion ; after which the dusting sheet may be thrown over them.

The carpets should then be carried away, to be beaten or shaken. The ceiling and walls should next be dusted with a *quite clean* hair broom or with *clean* dusters tied over the broom ; and afterwards sweep the bed room ; placing the chairs and tables, as you come to them, in the middle of the room ; and sweep the dust into your dust shovel, and take

it away. Next wash all the painted work in the room, with a flannel and warm soap and water, and then clean the stove, fender, and fire-irons; next wash the window sills, and the hearth; and afterwards scour the room all over, using plenty of clean water to it.

The washhand-stand should next be attended to, and the basin, water jug, glass and water bottle, soap strainer, &c., should each be washed and wiped dry; after which they may be carefully replaced on the washhand-stand, and have a cloth thrown over them also. Then the windows must be cleaned with a wash-leather and water, for which you will find the proper mode of doing, in the directions for cleaning the drawing-room, page 19.

When the room has been scoured, which should be done in such a manner as not to show patches, the furniture, &c. should be placed in order; and the carpets, after shaking, laid ready to put down as soon as the room is dry. The water jug and bottle should then be filled, the towels hung over the horse, and all the things you have used be carried away. And here let me caution you never to leave any thing upon the stairs, even for a minute, as very serious accidents have sometimes happened from this cause, when a servant had perhaps only put a brush or something out of her hand whilst she returned into the room for a moment.

#### FOR CLEANING A PARLOUR OR DRAWING ROOM THOROUGHLY.

The parlour or drawing room is usually thoroughly cleaned once in six months; some time in April or May, and towards the end of October, are proper times, as the summer and winter curtains can then be changed. It is often necessary to remove part of the furniture to another room, before it is done, lest it should be injured; and that which is too large to remove should be covered over with a dusting sheet. The large pictures and glasses should be covered also: the small ones would be better removed. The curtains should



be taken down, shaken, brushed, or properly cleaned, (to clean curtains, see page 60;) but if they are not taken down, you must enclose them in long bags like long pillow cases; but, if there are no bags, they should be carefully pinned up in some covering, or they may be spoiled. The fender, fire-irons, &c., should be carried into the kitchen to be cleaned, the carpet should be taken up, and rolled up to be taken away to be beaten; and the chimney should be swept and scraped by the chimney sweeper.

The room being now properly prepared, you may proceed as follows:—First, sweep the floor, next thoroughly clean the furniture, and cover it over with your dusting sheets in the middle of the room; then dust every part of the room, wainscot, paper, &c., for which you should have a pair of firm steps, to enable you to reach the ceiling and the walls, which should be swept with a very clean long hair broom, or a broom covered with a clean duster. The paint, which will most likely comprise window frames, sills, and shutters, closets, doors, and chimney piece, should be washed with a soft flannel, and warm water and soap, using a table-spoonful of soda to each pailful of water. Next clean the stove. The floor should be done last, and this should be scrubbed with a hard brush and plenty of water. Whilst the floor is drying, the windows and door should be opened to admit a current of air, that it may be the sooner dried and ready to have the carpet and furniture replaced.

All the brass work in the room, if lacquered, which it is almost sure to be, should be washed with nothing but clean warm soap and water, and dried with a soft duster. The mahogany or rosewood furniture, if not French polished, must be slightly washed with clean cold water, and then rubbed dry; but if it be French polished, it will only need to be slightly washed where it may be dirty, with cold water, and a very soft cloth, or old silk handkerchief. It may be proper to remark, that when furniture is cleaned it is necessary to be as careful to wash and rub the legs, rims, &c.,

as the top; and in sweeping, to gather the dust from under the sofas, book-cases, &c., into your dust-shovel. By paying due attention to these little things, the rooms will not require "regular cleanings," as they are called, so often.

The glass must next be cleaned; the chimney glass, mirror, book case, &c., then the windows, for all which you will want a light dusting brush, clean water, and a piece of clean wash leather.

In cleaning chimney and other looking glasses, you must first dust the glass, and in doing this, you should be careful not to rub the gilt frames, which must be dusted only with a fine soft camel's hair brush, or have the dust merely blown off; when this is done, you must wash the glass with a clean damp soft wash leather, and wipe it with the same leather, first rinsed in clean water, then wrung dry, and shaken out; and in doing this, you must be very careful not to let the wet leather or your wet hands touch the gilt frames, or you will spoil them.

#### THE PROPER WAY TO CLEAN WINDOWS.

In cleaning windows, first dust the frames and glass; and then wipe or wash three or four panes of glass at a time, with the wash leather rather wet, taking care to clean the corners as well as the middle of the panes. After which, rinse the leather, wring it dry, shake it out, and then wipe the same three or four panes off, as quickly as you can; (they will dry clean and bright,) and so go on, doing three or four panes of glass at a time, till the windows are all done. Of course, if the panes of glass are very large, you must only do one at a time. When you have done cleaning the glass, rinse out your wash leather in clean water, wring it, shake it out, and hang it to dry: and it will fit for use again.

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In London, and other large towns, it is usual for the upholsterer, or carpet beater, to call for the parlour and dining room carpets, when they want beating. In which case, they generally bring them home and lay them down the

morning after the rooms have been washed. In the country, either a man-servant, or some working man, is usually employed to beat large carpets; but if you are required to superintend the beating of the carpet, the following is the best method:—The carpet should be hung upon a smooth wooden pole, if you have such a thing; or else on a very strong line, and beaten with a long, thick, smooth stick, first on the wrong side, and then on the right; it should afterwards be opened, and swept quite clean with a carpet broom. A little grated raw potatoe and water mixed together, and sponged over any faded or soiled parts of the carpet, and wiped off with clean cloths, will assist to remove greasy spots and brighten the colours.

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In cleaning a counting-house, or office, you must be extremely careful not to destroy papers without permission. Mischief may be done by even moving them, as you may disarrange papers, which have been set in order, with much trouble. It is better, therefore, to lift them up with one hand, and dust under them with the other, carefully leaving them in their places.

#### TO CLEAN COMMON CHAMBER OR KITCHEN CANDLESTICKS.

We will now return to the subject of your regular morning's work. After finishing the bed rooms and sweeping down the stairs, you must clean the chamber and parlour candlesticks, or lamps, and after that, the knives. For tin or common candlesticks you should spread a large sheet of thick brown paper over the table, or other place on which you clean them, and after scraping off the grease with a piece of fire-wood, cut to an edge, put the candlesticks at a little distance from the fire, one in the other, so laid that they will all drain into one. Wipe them with a cloth kept for the purpose, after which they may be polished with a little dry rotten stone or whiting. The short pieces of



mould or sperm candles are usually put aside for the chamber candlesticks. Some persons burn the ends of parlour candles on save-alls, but the best way is to use up the short pieces in the chamber candlesticks.

#### TO CLEAN PLATED OR SILVER CANDLESTICKS.

Plated chamber candlesticks, as well as parlour candlesticks, are now very frequently used; and also others made of British plate, as well as of silver, and of argentine silver; in all which cases you must clean them as follows:—First, if there should be any grease in the sockets, you should take it out with a piece of thin smooth wood; then wash them clean with hot soap and water; next dry them with a soft rag; and polish them with a soft dry leather and fine whiting, as directed for cleaning plate, in page 59.

#### TO CLEAN AND TRIM LAMPS.

This used to be a very troublesome business; but modern lamps, such as the carcel lamp, or the diamond lamp, or any of the French lamps, which burn the purified rape seed oil, seldom require thorough cleanings, as the vegetable oil burnt in them does not clog. At most, these lamps will only require to be emptied, and washed thoroughly with very hot water, once in three months; then wiped, and put at a little distance from the fire, to drain and become quite dry. Be careful not to use the least piece of soda, as that would quite spoil the beautiful lacquer of the lamp.

TO TRIM LAMPS.—Lamps to be used at night, must be trimmed every morning, thus:—First remove the shade and the chimney glass to a safe place; then empty the cup at bottom of the lamp, which catches the droppings of the oil while the lamp is burning. Next trim the cotton wick, by cutting off that part of it which has been burned, quite even, with a pair of very sharp scissors; then fill up the lamp with oil, wiping any part of it which may be soiled or greased. Then clean the chimney, put it on in its place; turn up the wick a trifle above the burner, (the thickness of a half-penny

is enough.) Clean the shade, and place it on the lamp, and it is ready. Then put away into a clean dry place, the oil, rags, and scissors, you have used for trimming the lamps. With these lamps are or should be given proper printed directions how to put on the cottons.

If Palmer's Patent Candle-lamps be used, be careful to keep the spring free from grease, as, if clogged with tallow, it will not act. To clean the tube which holds the spring, pour into it a little very hot water, and it will melt the grease; then pour the greasy water out of the tube, and repeat the process, till the tube is clean.

#### TO CLEAN A COPPER COAL SCUTTLE, or BRASS TEA KETTLE, or any article of COPPER or BRASS.

When a copper coal-scuttle, or any bright utensil of either copper or brass is to be cleaned, it must be polished with leather and a little dry rotten stone or whiting; but if tarnished, with rotten stone or whiting, moistened with a very little salad oil, and afterwards polished with a dry leather and dry rotten stone or whiting.

#### TO CLEAN KITCHEN, or COMMON KNIVES AND FORKS.

You must have a smooth knife board, and spread a little dust on it by rubbing it over with Flander's brick; let it be placed on something a little higher than a table, stand about the middle of it, and take a knife which has been wiped clean after using, in your right hand, then move your knife backwards and forwards on the knife board, bearing lightly, but taking care to keep the blade flat. Having in this way cleaned all the knives, wipe out your knife tray quite clean; then wipe each knife, handle as well as blade, and put them, as you wipe them, into the clean tray, all the handles one way; and then begin the forks. For the forks you must have a strip of buff leather, about two inches wide, and nearly a yard long, doubled in half, and the two ends nailed together on to the stand on which your knife board lays; place one finger of the left hand through the loop, and with

the right hand rub the forks backwards and forwards, making the leather pass between both prongs, and this will clean the inside of the three prongs at once, which is the most important thing in cleaning forks. Then clean the outside parts of the forks, by rubbing them on the knife board. Wipe them after cleaning, handles and all, drawing the end of your knife cloth between the prongs, and put them into the clean knife-tray for use. Should the strap become greasy, scrape it off, and rub it afterwards all over with Flander's brick.

### TO CLEAN GOOD KNIVES AND FORKS.

If you have to clean good knives for the parlour, the following method will preserve them, and make them look much brighter than if they are done any other way. Clean them on what is called a "leathered knife-board," which is a smooth board about a yard long, covered with stout leather, well stretched, and glued evenly to one side of the board, and nailed down at the ends. Boards of this kind may be bought ready prepared, at the turnery shops where brushes, and other kitchen articles, are sold. But if you should have to prepare it, the leathered side is to be well rubbed in with warm melted mutton suet, and then some of the finest emery powder spread smoothly and evenly over it, and rubbed into it with a glass bottle, or any thing smooth, so that the surface may be quite even, and clean the knives exactly as before directed, in page 22. If the grease should work through the emery, add a little more emery powder, in the same way; and if at any time the surface of the leather appears harsh or or dry, put on a very little more warm mutten suet.

Having cleaned the best knives, wipe out your knife-tray, and with a clean knife cloth, wipe each knife; and lay them in your clean knife-tray, handles all one way. In most places, where good knives are used in the parlour, the family use silver, or argentine silver forks, which are cleaned in the same way as you will find directed for silver plate, in page 59; but if good steel forks should be used in the parlour, then

you must clean them as directed in the preceding instructions, only your double strap of thick leather, must be prepared on both sides, with a little warm suet, and fine emery, the same as the best knife board.

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In most families, the mistress goes into the kitchen every morning to see what will be wanted for the days use; and to give out soap, candles, or any thing else that may be kept in the store closet; and also to arrange with you about dinner and other matters. And it is a good way for you to think of every thing you will want before she comes down, that you may not have to trouble her again.

You should take care to keep your kitchen in good order, by putting every thing into its proper place as soon as you have done with it, by which means you will save yourself much time and trouble.

#### OBSERVATIONS ON COOKING.

Though not engaged as a professed Cook, the Maid-of-all-work, unless she be a very very young one, is expected to know enough of the art of Cookery to be able to cook and send up a plain family dinner. A few plain directions relative to cooking will, therefore, be useful.

In the first place then, while engaged in your morning's work, be sure to remember the kitchen fire, to get it into a fit state to cook the dinner. You must also take care to keep the boiler filled with water, as you will require hot water for many purposes while cooking; besides which, if it were to get quite dry, and cold water be put into it while it is hot, the boiler may crack, and a new one very likely be required, which is very expensive. But most boilers now have the water laid on to them, so as to fill of themselves as fast as the warm water is drawn out for using: which is the best and cheapest way in the end, as the time and labour saved are very considerable.

To cook properly, it is essential to have a good clear

fire; therefore, before you put a joint down to roast, or a pot on to boil, you should clear the bottom of the grate, and then throw some nubby pieces of coal on the top, and put a few pieces between the bars, unless what you have to cook be very small, in which case a small fire will be best.

You will know at what hour the family dine.—Then be particular so to arrange your work, that every thing shall be done and ready in proper time; and it is surprising what a little management will do this. Whatever you have to cook, consider how long it will take, and allow to each article its proper time; and to yourself a quarter of an hour more to take it up.—While the meat is roasting, well baste it, once every quarter of an hour, at least, and trim, wash, and get the vegetables ready for cooking. By this means, as the hour draws near at which you are to take up the dinner, you will find time to make the proper sauce or gravy, melted butter, scraped horse-radish, or whatever else may be required for it.

#### DIRECTIONS FOR BOILING.

FOR BOILING MEAT,—With regard to boiling meat, the great art is to make it look delicate, and to eat juicy and tender, and yet be properly cooked. This may easily be done by attending to the following directions;—Wash the joint with lukewarm water just before you put it into the saucepan; and take care that both the inside of the saucepan and the water you boil it in are perfectly clean. Let it get to boil gently, and as soon as it comes to a boil, skim it quite clean, and cover it close down. Then keep it *gently* boiling till it is done.

Remember that if you let meat boil fast after it is skimmed, or suffer it to stop boiling, the meat will either be hard or tough, and there will be scarcely any gravy; and if the inside of the saucepan be dirty, the meat will never look nice; therefore, iron or tin saucepans are much better than copper ones, as they are more easily kept clean.



It is often said that a quarter of an hour to a pound is the time that should be allowed for boiling meat; but this is not quite a correct rule, because, a thin joint will take rather less time in proportion to its weight than a thick joint, such as a leg of pork, or a leg of mutton; therefore, you must give rather less than a quarter of an hour for each pound of a thin joint, and a little longer than a quarter of an hour for each pound of a thick one, always reckoning from the time it begins to boil; and all gristly joints, such as the neck of mutton, will take twenty minutes to the pound; but the brisket of beef will take three hours gentle stewing, (it must not boil,) to make it tender and nice.

Veal and pork require from eighteen to twenty minutes to the pound; unless they are very thin pieces.

**BOILING POULTRY.**—The fire for the boiling or roasting of poultry must be regulated by the size of it. A chicken will take from twenty minutes to half-an-hour, and a larger fowl forty minutes gentle boiling, after it has come to a boil. A turkey of twelve pounds weight, will take about two hours gentle boiling. Fowls, veal, and lamb, should be well dusted with flour before they are put into the saucepan, which should never be much larger than just to allow of the meat or fowl going in without touching the sides. The water should barely cover the meat, or fowl about an inch, for if there be too much water, or more room than is necessary, the goodness of the meat, or fowl, is carried away by the quantity of water. The covers should fit close, to keep the steam in. The scum must be taken off just before and after it quite boils. Always use soft water for boiling meat, if you can get it good. You should put all fresh meat and poultry into luke warm water, and salt meat, or salted things, into cold water.

**STUFFING FOR EITHER BOILED OR ROASTED TURKEYS, OR VERY LARGE FOWLS,** is exactly the same as Veal Stuffing; to make which, see page 30. And turkeys or large fowls, are usually stuffed in the breast, through the opening of the neck where the craw is taken out.

TO MAKE PARSLEY-AND-BUTTER SAUCE.—Boiled fowls, boiled veal, boiled neck and breast of lamb, and boiled rabbits, are usually served up with *parsley-and-butter sauce*. To make which, well wash a small handful of fresh-gathered parsley, then tie it up in a bunch with a needleful of thread, and boil it till quite tender, in clean boiling water, into which a little salt has been thrown. Take it out as soon as tender, strip the leaves from the stalks, and chop them fine. Stir the chopped leaves into about half-a-pint of melted butter, and serve it up in a sauce tureen. (To make melted butter, see page 31.)

FOR BOILING FISH.—Salmon must be put into warm water; mackerel, cod, and all other fish, may be put into cold water, with a little vinegar and salt in it. The mackerel will be nearly done when the water boils; but cod will take five to fifteen minutes longer, according to the thickness of the piece. If you can draw out one or two of the fins of any fish easily, it is a proof that it is done.

It is necessary to pay great attention to fish while it is boiling, for if you keep any fish in the water but a minute or two after it is done, the appearance of it is spoiled, as it is sure to break; while, on the other hand, it cannot be eaten unless quite done. Another thing requiring careful attention, is the skimming of the pot; for if you do not well skim it, just as it comes to a boil, the fish will want washing when you take it up, which will most likely break it.

You may know when a fish is done by the eyes turning white, and the skin beginning to crack; it must, therefore, be watched, and taken up the moment these signs appear. This you may easily do, because all fish kettles have a tin fish-strainer, on which the fish is laid to cook, which may be taken out in a moment, by its two handles, and the fish be slid off the strainer on to the dish in which it is to be served up, which have ready with a fish plate laid in it.

Never boil the liver of any fish in the same saucepan that you boil the fish in; but always boil it in one by itself.

**MELTED BUTTER FOR FISH**—must be rather thick, as the fish sauce or vinegar usually used with it at table thins it. All fish should be well washed before it is dressed, for although the fishmonger professes to send it ready for cooking, every good cook makes sure that it is thoroughly cleansed, by washing it herself, particularly in the inside.

A little salt should be put into the water in which fish is to be boiled; and it is good to lay the fish into salt and water for five to ten minutes before it is put into the fish kettle to be cooked, as it makes it firmer, and the fish looks nicer when brought to table. The fish should be only just covered with water; and after it comes to a boil, and the scum is carefully taken off, the lid of the saucepan must be put on close, and it must be kept *gently* boiling till done.

#### DIRECTIONS FOR ROASTING.

Roasted meat requires more attention in the cooking than boiled meat. A bottle jack is most commonly used for roasting, and it is usually hung in a tin screen, which has a dripping-pan inside it, and a door at the back, to open when you want to baste the meat. The fire should be made up full half an hour before it is time to put the meat down, that it may get strong, and not have smoking coals in front. It should not be stirred while the meat is roasting, unless you take it away, for if any ashes fall into the dripping-pan, or any dust or smoke is raised, the taste and look of the meat will be injured.

You must regulate the size of your fire by the size of the joint you have to cook, as such a solid fire as would be required for a large thick joint would scorch and spoil a thin one. A piece of writing paper should be tied over the fat, to keep it from burning; but you must well grease the paper and string with dripping, or they will scorch. A large joint should be hung a good distance from the fire at first, and put closer by degrees, or the outside will get scorched and hard before the inside is warmed. The larger the joint



is, the further off it must be put to begin with ; for instance, about twelve inches is a proper distance for a large leg of mutton ; but for a shoulder, which is thinner, nine inches would be sufficient ; and both joints must be moved an inch or two nearer by degrees, until it is done. For a sirloin or ribs of beef, of twelve pounds weight, a distance of twelve inches from the fire, at first, will be proper. Pork or veal require more time in cooking, and, therefore, must not be put near at first, nor too hastily brought near to the fire. If you have a good fire and a meat screen, you may reckon a quarter of an hour for each pound of meat ; except for pork or veal, which will take full twenty minutes to the pound, if at all thick.

You must flour the meat before you put it down, and baste it frequently whilst roasting. When about three-parts done, draw it back to stir up the fire, if it is not strong, that it may burn bright and fierce towards the end, to brown the outside well. Before you put it back to the fire, you should take off the paper which you had put on over the fat part of the joint, to keep it from burning ; then baste it well, sprinkle it with salt, and dredge it all over with flour.

TO SAVE AND KEEP DRIPPING GOOD,—you must take it out of the well once at least with the basting ladle, while the meat is roasting, and pour it through a small hair sieve into a clean basin ; for if you leave it till the meat is done, it will have a disagreeable taste. All dripping should be carefully saved and clarified, as it is useful in making puddings, frying fish, and many other purposes.

TO CLARIFY DRIPPING.—Dripping, or top-pot (the fat taken from the top of any thing boiled) is not always quite clean : to clear or clarify it, melt it in a saucepan over a slow fire, skim it till quite clean, and then pour it through a hair sieve into a basin ; let it stand till it is cold, then take it out, cut off all the sediment or gravy that has settled at the bottom ; melt it again with about half a pint of water, strain it again, and when cold it is fit for use.

**GRAVY FOR ROAST MEATS.**—When your joint is done, lay the end that has been the furthest from the heat, and is the least done, in a clean dish, before the fire. Then wipe out any dust or ashes which may have got into the dripping-pan; and pour out all the fat that is in it, through a hair sieve, and put it away; then, for a joint of ten or twelve pounds, pour a cupful of boiling water, with a little salt in it, into your dripping-pan, and with this water and your basting ladle, rub all the baked brown gravy off the pan, and mix it all well together. Then strain it through a hair sieve, into a butter saucepan; put it on the fire, and when hot, (not boiling,) pour it over the meat, and serve it up.

*Gravy for Roast Veal.*—About half a pint of thick melted butter, for a joint of eight pounds, should be added to the strained gravy, made as above, and then poured over the veal.

**ROASTING POULTRY.**—Fowls, turkeys, and all other poultry and game, should be singed with a piece of white paper, and be dusted with flour, before is is put down to roast; and as soon as any poultry gets warm, begin to baste it, and keep it well basted till within a quarter of an hour or so of its being done; then dredge it with flour, put a clean dish under it, and baste it till it is done with a little butter. Turkeys, and large fowls, are all usually dressed in the same manner. A very large turkey will take from two and a half to three hours; and a small one, an hour and a half to two hours. A large fowl, or capon, will take about one hour and a half; but a chicken will only require from half to three quarters of an hour. When poultry looks plump, and the steam rises from it, put a clean dish under it, as before-directed, and baste it with butter, and give it a light dredging of flour, continue to baste it with butter till done, and it will have a nice froth on it when served up.

**STUFFING FOR ROAST TURKEYS OR OTHER ROAST FOWLS.** Stuff them with a stuffing made the same as veal stuffing, (for which see page 31), but with the addition of two ounces of pork sausage meat, well mixed with the stuffing.

**A RICH BROWN GRAVY FOR ROAST TURKEY OR ROAST POULTRY,**—may be made as follows:—Into a clean stewpan put one ounce of butter, a middle-sized onion sliced thin, half a tea-spoonful of moist sugar, a small slice of fat ham or bacon, with the rind and under part cut off, and a pound of the rump fillet of beef. Put the stewpan over a slow fire, and when the steak gets warm, sprinkle on it a little salt, half a tea-spoonful of pepper, and half a salt-spoonful of pounded allspice; then dredge it with flour, and let it brown a nice brown: prick it with a fork, and when the meat is browned on both sides, and drawn the gravy, pour on it a pint and a quarter of boiling water, and two table-spoonfuls of ketchup; add a nicely toasted crust of bread, a few sprigs of winter savoury, four leaves of sweet basil, and a few sprigs of lemon thyme, tied up in a bit of muslin. Let it all stew very slowly about an hour, when it may be strained off, and served up.

About a gill of it must be reserved, and served up with the steak, as a stewed steak. This is a nice dish.

**VEAL STUFFING.**—To four ounces of finely chopped beef suet, and four ounces of grated bread crumbs, add a table-spoonful of cleanly washed and finely chopped parsley leaves, the peel of half a fresh lemon, grated; and one tea-spoonful, each, of winter savory, lemon-thyme, and knotted marjoram; rub them fine, sift them through the lid of your flour dredger, and mix them well with a tea-spoonful of white pepper, same of salt, and a little cayenne. Make the whole into stuffing, with one egg, and a table-spoonful of milk. Place the stuffing under the flap, and well skewer it in.

**TO MAKE MELTED BUTTER.**—Into a clean saucepan put two ounces of butter, in pieces, and on that a full tea-spoonful of flour; add, by degrees, one-third of a pint of cold water, mixing it well with a spoon as you add it. Put it over a clear fire, stir it one way till it boils up, and then directly pour it into your sauce tureen, or butter-boat, to save it from getting oily.

## BAKING.

Most kitchen ranges have an oven attached, which is usually heated by the same fire. The following is the best method of heating it. Whenever the oven is to be used, you must rake out all the ashes from under it in the morning, before the fire is lighted, and must wipe the inside of the oven out well with a damp cloth as soon as it is a little warm, and let it dry before you shut the door. If any juice or fat has run over into the oven, or on the shelves, you must wash and scrape the inside thoroughly clean before using, or it will give an unpleasant taste to anything that is cooked in it.

Pies must be watched whilst baking, to see that the juice does not boil over; and if it should do so, you must immediately take out the pie, raise the crust a little at one end, and pour some of the juice out, which may either be put in again when the pie is done, or sent up in a sauce tureen; but oven doors must not be often opened while baking, as it will cool the oven, and prevent things from being properly baked. The way to try whether the oven is of proper heat, is to sprinkle a drop of water on the top of the oven, and also on the oven door, if both places hiss and dry directly, the oven is hot enough for a small joint, or a fruit pie; but a much cooler oven will do for such light things as patties, or for a ground rice pudding, or custards, which had better be done with the door ajar, for if either ground rice, custards, vermicilli, or sago puddings, once boil in the oven, they are spoiled.

## STEAMING.

Many kitchen ranges also now have steamers attached to them, and for many things this is a much easier method of cooking than boiling, but the steamers must be kept perfectly clean in the inside, which may be done by following the directions given for keeping saucepans, &c. clean (for which see page 54.) To make a steam range answer properly, all the ashes and cinders must be raked out from under the

boiler, before the fire is lighted, otherwise the heat of the fire cannot act in the flues. The boiler should be cleaned out once in two or three months, particularly at the mouth of the pipe that lets in the cold water, and the tap by which the hot water runs out. The tap may be cleaned by pushing a piece of copper wire up and down it, while the water is running into a pail.

The principal thing to be attended to in cooking by steam is, not to let the steaming cease from the time the thing to be cooked is put in, till it is done, just as you must keep a pot boiling all the time; therefore, no water must be drawn out of the boiler while the steaming is going on, and the fire must be kept bright and fierce against the side of the boiler, and not be checked by fresh coals being put on at that part. In general, all things cooked by steam will take the same time as would be required for boiling them.

One advantage of cooking by steam is, that you can cook two or three things at one time in the same steamer;—as, for instance, you can steam half a calf's head, with a piece of pickled pork, and potatoes, to serve up with it;—or you can steam a piece of salt beef, or a leg of mutton, or any other joint, with carrots or parsnips, and potatoes, to serve up with either, thus—lay the half calf's head and the pickled pork; or the piece of beef, or the leg of mutton, on the false bottom in the steamer, with the carrots, nicely washed and scraped, by the side of it; but take care to lay nothing close to the place where the steam comes into the steamer, or else it will prevent its cooking; when these are in, turn on the steam; and get the potatoes ready. It is best to steam the potatoes with the skins on, but they must be very well washed, so that not the least particle of dirt is left in the eyes of the potatoes, for the steam would draw it out and make the rest of the things gritty, dirty, and taste earthy, and also spoil the juices of the meat. You may turn the steam off, just while you put in the potatoes, but turn it on again directly; they should be put into the steamer in a cab-



bage net, and will take from three quarters of an hour to an hour to steam, according to their size. The liquor must be drawn off, by the tap in front of the steamer, two or three times during the process of cooking; the fat which you can take off when it is cold, will fry any thing extremely well, and the liquor is good for making broth or soup with.

A steamer is also very convenient for warming a cold joint, jugging a hare, making apple sauce, and many little things which have only to be put in the steamer, after being cut up, properly seasoned, and put into an earthenware vessel, covered over with a plate, so as to keep the steam from getting into the things you wish to warm or jug.

When you steam fish, you must not forget to rub the false bottom on which you lay the fish, with butter, or dripping, to prevent the fish from sticking to it.

All green vegetables are better boiled; and it is a good way, when steaming, to have a kettle of water on the fire, that there may be no occasion to draw water out of the boiler, in case you have greens, cauliflowers, peas, or other things to dress that should not be steamed.

#### TO COOK VEGETABLES.

All green vegetables should be quite fresh; but potatoes, parsnips, and carrots, may be kept good some time with care.

Cabbages, cauliflowers, brocoli, and all similar vegetables, require to be well examined, in case there should be any slugs or other insects in them, the roots and outside leaves must be cut off, and the ends trimmed; they must then be carefully washed, and after washing, be laid tops downward, in a pan of fresh clean cold water, with a table-spoonful of salt, in it, for a full hour before they are cooked. Green vegetables should be boiled in a saucepan by themselves, with plenty of water; except spinach and green peas, which require but very little. The water should boil before they are put in, and you should throw a little salt into it, and take off any scum that may rise in it. Keep the water

boiling till the vegetables are tender; then turn them out, for they lose colour and flavour, if too long in the water. Drain them well before they are served up. If you use hard water, put a piece of soda, the size of a nutmeg, into it: but use no soda to peas, asparagus, or any delicate vegetable. All green vegetables must be quickly done; but roots, as potatoes, carrots, and turnips, must be gently boiled; turnips require to be boiled in two waters, without salt, to make them sweet.

Water in which cabbages, brocoli, or other greens have been boiled, should be thrown down the sink the moment the vegetables are taken out; and if a pailful or two of cold water be thrown after it, it will prevent any unhealthy smell.

**TO COOK POTATOES.**—Wash them quite clean, and with a brush clear out the eyes, and then wash them again; do not pare or scrape them: put them into a pot with cold water, just enough to cover them, with half a handful of salt. They should boil slowly, and will take from half an hour to an hour, according to size. Try them with a fork, and if they feel soft through, they are done. Pour off the water, let them stand over the fire, uncovered, for two minutes, to get dry and mealy; then peel them, and serve up.

Or they may be pared into a pan of cold water, and then put on to boil, and boiled as before directed.

#### DIRECTIONS FOR BROILING.

When you have any thing to broil you must take care to have a very clear fire, and a clean gridiron. Wipe the latter with a piece of paper first, and then with a clean dish-cloth, put it on the fire to make the bars hot, and then rub them over with a little fat or suet, and wipe them again that they may not make any marks on the meat. Neither chops, steaks, or slices of meat, should be more than one inch thick for broiling. A mutton chop should be often turned, but a steak only once or twice; pepper them a little on both sides when you put them on, adding a little more pepper and salt when you take them off; and rub a small piece of butter over the steak, and pepper it a little when you put it

into the dish. Take care to set the dishes, the dish-covers, and enough plates, to warm, before the meat is put on the gridiron; for chops or steaks, or any thing broiled, ought to be served up quite hot directly they are taken off the fire.

**TO BROIL COLD POULTRY, OR COLD MEAT, OR SLICES OF FISH.**—Broiling is sometimes in request, where the remains of cold poultry, cold meat, or the like, are desired for supper or breakfast. In this case, the legs, wings, or pieces of the fowl, or what else may be broiled, are to be slightly peppered, and then carefully broiled. Note.—A little butter, half a table-spoonful of ketchup, and the same of boiling water, should be laid in a clean dish before the fire, to get hot, to serve up the broiled poultry or meat in.

**TO BROIL SLICES OF FISH, or small fish.**—Care should be taken to do them on a clear bright fire; mind they do not get too much done; to prevent this, turn them often. When done, serve up nice and hot.

**TO BROIL STEAKS OR CHOPS.**—Pepper your steaks or chops, and when the fire is hot enough, throw a little salt into it, to make it burn clear; then put the gridiron over it to get hot; grease the bars of the gridiron, and wipe them clean; then put the meat on it, and turn it often. It will take from ten minutes to a quarter of an hour or twenty minutes to broil, according as the family like them more or less done; and according to their thickness. When you put on the meat, put your dish to the fire, with a tea-spoonful of mushroom ketchup, to every pound of meat, and as you take them off, put them into the hot dish, sprinkle them with a little salt, prick them with a clean fork, and rub a piece of butter, about the size of a nut, on each steak. Serve it up in the gravy, garnished with scraped horse-radish, or a few sprigs of parsley.

**MUTTON CHOPS**—are broiled in the same manner; but they must be sent to table very hot, in a hot dish, with hot plates, without rubbing any butter on them.

**TO BROIL FLOUNDERS, WHITING, HERRINGS OR BLOATERS, MACKEREL, OR ANY SIMILAR FISH.**—If they are fresh, first



open, clean, and dry them; next slightly pepper them; the close them, and lay them, the skin side downwards, upon a gridiron, over a clear fire; turn them; and, when done, serve up hot; with a small slice of cold butter on a small plate.

If DRIED OR SALTED; first skin them, then cut off their heads, open them down the back, take out the swimmer, and wipe clean off the black skin which is in the inside; then return the roe, pepper and butter the inside a little, and lay them before the fire, in a cheese toaster, or else toast them; and, when done, put a little more butter on them, and serve.

DRIED SALMON.—A slice of this fish is a nice breakfast relish. It should be peppered slightly, then laid on the gridiron, over a slow fire. It will be done in about five to ten minutes. Or it may be toasted, for the same time.

#### DIRECTIONS FOR FRYING.

The principal thing in frying is to take care that the pan is quite clean; and the best way to be sure of this, is to warm the frying-pan over the fire, and<sup>r</sup> wipe it first with paper, and then with a clean dish-cloth, scraping off any thing which has stuck to the sides or bottom, with a knife, otherwise the first thing you fry will stick to the pan and get burned. Clean sweet dripping is mostly used to fry meat or fish in, but butter and lard are also sometimes used.

STEAKS OR CHOPS.—If you have to fry steaks or chops, put a little sweet dripping into a clean pan, and as soon as it is melted, put in the meat; pepper them first, but do not salt them till they are done; turn them often. When done, lay them in a dish before the fire, and salt them, while you make sauce for them, thus:

GRAVY FOR STEAKS AND CHOPS.—Pour all the fat out of the pan; dredge the pan with flour, let it brown a little, and then put into it one ounce of butter; rub and mix the butter and flour well together in the pan, and when it is a little brown, reduce it to the thickness of cream, by mixing gradually into it a little boiling water, a table-spoonful of ket-

chup, half a tea-spoonful of pepper, and salt to your taste ; keep stirring it well, till the sauce boils for a minute or two, and then pour it over the steaks through a sieve.

**VEAL CUTLETS.**—First flour them on both sides ; then fry them till they are brown, and turn them two or three times while they are doing. Cutlets, half an inch thick, if there is a good fire, will take about a quarter of an hour to twenty minutes. Do them rather slowly at first.—Serve up with brown gravy, as directed for steaks or chops, (page 37)—But for veal gravy, you must leave out the ketchup, and mix with it a little thick melted butter, to make the gravy about the thickness of cream.

Some families prefer their veal cutlets to be dipped in egg, and sprinkled over with finely chopped clean parsley leaves and bread crumbs, before they are cooked. So ask first.

Veal cutlets are usually served up with either rashers of ham or bacon ; but sometimes with fried sausages ; and with a lemon cut in halves, that those at table, who like it, may squeeze a little juice over their cutlets or into their gravy.

**LIVER AND BACON.**—Cut up half a calf's liver, or a whole lamb's liver, into slices about half an inch thick. Melt two ounces of sweet clean dripping in a clean frying-pan ; dredge the sliced liver with flour, and fry it over a pretty quick fire. Then gently fry some rashers of bacon ; lay the liver in a hot dish, and the bacon upon it. Make gravy same as for steaks and chops, page 37. Garnish with fried parsley, or slices of lemon, and serve up hot.

**SAUSAGES.**—Cut them into single sausages, and for every pound melt not more than half an ounce of dripping in a clean frying-pan, and before it gets hot, put in the sausages ; let them fry very slowly, till they are half done, then dredge them lightly with flour, and continue the frying till they are nicely browned all over, and keep turning them and shaking the pan ; but take care not to prick them or break the skins. When done, lay them on a hot dish before the fire, while you make gravy for them, as directed in page 39.

**TO MAKE GRAVY FOR SAUSAGES.**—Pour out the fat from the pan, dredge the pan over with flour, and put it on to the fire till it browns a little; then add to it half a cupful of hot water, and a piece of butter, about half the size of a walnut;—stir and rub the whole well about the pan till it boils, then pour it through a sieve over the sausages, and serve.—If you should have a little melted butter left from the day before, use it instead of the piece of butter.

Sausages are sometimes served up on slices of thin toast, without crust, either toasted or fried of a nice brown, and each slice cut into three or four pieces.

#### TO PREPARE FISH FOR FRYING.

When you receive fish from the fishmonger, lay them in a dish; and sprinkle a little salt over both sides of them. Let them lay from ten to fifteen minutes; then rub inside the gills and towards the back bone with a little salt, to get off the thin black skin you will find there, and rinse off the salt in a pan of clean cold water. Well dry your fish with a cloth, and then break an egg into a clean dish, and mix the yolk and white together; next flour the fish well with your dredger, and dip it into the egg: then put it into the hot fat in your frying-pan, and let it fry till done.

Another way is to dry and flour them; then wet them with raw egg, and sift on them, through the top of your flour dredger, as much fine stale bread crumbs, or as much fine raspings from a light crust of a loaf, as will stick to them.

Whatever fat you fry fish in, be sure it is made boiling hot before you put in your fish, or it will not brown the fish, but make it look greasy and dirty. To try if the fat is hot enough, throw in a small piece of crumb of bread, and if it comes to a light brown directly, it will do.

Take care, that all kinds of fish liver is boiled in a saucepan, by itself, as it will spoil all fish it is fried with.

#### FYRING FISH.

Having prepared them by one of these methods, put them

into the boiling hot fat and attend to them carefully till done.

If the fish be thick, do not let it brown too soon, or the inside will not be done: in this case, rather backen the frying at first, by raising the pan a little off the fire, to let it do more gradually; and then, by putting the pan over the brisk part of the fire, brown it off quickly. To tell when it is done, stick your fork into the thickest part of the fish, and if it comes out quite easily, it is fit to take up.

When the fish is fried with egg and bread-crumbs, it will require a careful draining from the fat, as the egg and bread-crumbs hold a quantity of fat, and the loose crumbs should be taken out of the frying fat, or they are apt to burn to the bottom of the pan, and cause the skin of the next fish to break.

The fish being done, take it up, and lay it on the fish strainer, to drain the fat from it; meantime having put some clean parsley in a small net, dip it into the boiling fat, and it will immediately crisp it. This is then ready to garnish your dish with. But many families do not require fish to be garnished.

Small fresh water fish are best fried in a little butter; and they require only a small quantity of butter, and much care, to prevent their doing too quick. They eat nicer thus cooked, than if done with boiling fat.

#### HASHING.

TO HASH COLD MEAT.—The remains of any cold joints will hash; and even the remains of two or more sorts of meat may be made into one very good hash; thus,—First, cut all the tender and underdone parts of your cold meats into small thin slices;—salt and pepper them pretty well, and dredge them lightly with flour;—lay them one on another in a clean dish, and cover them closely over with another, to keep them from getting harsh or dry.

Then break the bones, and put them, with all the hard

brown outsides, pieces of skin, gristles and trimmings, into a saucepan, with a sliced onion, and about a pint and a half of either broth or water, and let them boil over the fire for full two hours;—then strain it through a sieve into a dish, or shallow earthenware pan, and let it stand till it is quite cold.

When the strained liquor is cold, take off the cake of fat which you will find on the top of it;—then put all the slices of meat, and all the cold liquor you made from the bones and trimmings, into the saucepan, mix with it a table spoonful of ketchup, and any gravy you may have previously saved;—let it all simmer very gently, stirring it about a little, for a full quarter of an hour, so that the slices of meat will get quite hot through, *but it must not boil*, as that would make the meat hard, and spoil the hash. Turn it all out into a clean warm hash dish, or small tureen, and lay sippets of toasted bread round the sides, and serve it up.

TO MINCE VEAL.—Cut all the gristles, skins, bones, and brown outsides, off your cold joint of veal, and put them on the fire with a pint of white broth, or warm water, half a tea-spoonful of white pepper, the same of grated lemon peel, a little grated nutmeg, and a table-spoonful of milk; cover it, and let it all boil gently for a couple of hours, and then pour it through a sieve into a shallow dish to cool. While this is cooling, mince the rest of the veal very small, dredge it with flour; sprinkle among it a very little salt, and squeeze over it the juice of half a lemon. Then take the cake of fat off the liquor; and put the cold liquor and the minced veal into a saucepan, and keep stirring it over a gentle fire, till it is thoroughly hot all through, but do not let it boil. Serve it up in a hash or soup dish, with sippets of toasted bread all round the sides.

#### SOUPS, BROTHS, &c.

You can never make good soup, broth, or gravy, unless the saucepans that you use are well tinned and exceedingly



clean in the inside: they ought always to be scalded and turned upside down to drain as soon as they are done with, and wiped quite dry while warm, before they are put away. If these things are neglected, your soups and gravies will have a musty bad taste. You must also be cautious not to let any thing like soup, or broth, or stock, stand in a saucepan or stewpan to get cold, but pour it off while it is warm into some shallow earthenware vessel, and stir it about now and then till it is nearly cold, otherwise it will most likely become sour and be spoiled; and if left to cool in a copper saucepan, it will become poisonous; or in an iron or tin one, it will get a disagreeable metally taste.

The meat for broth or soup should be lean, fresh killed, and juicy. Soup should not be so highly seasoned as gravy; and all the green herbs and vegetables used in it must be first well washed. For making soup you may in general allow a quart of water to a pound of meat, but not more than a pint for sauces and gravies. The cover of the saucepan or stewpan must be very close, to keep in the steam, and very little more water should be put in than the quantity you want to serve up when done, as it will not diminish much if the steam is not suffered to escape. Slices of onion fried brown in dripping with a little flour sprinkled on them, and then rubbed through a sieve, will improve the colour and flavour of all brown soups and gravies.

**OX-TAIL SOUP.**—Divide two large or three small tails into joints; wash them in lukewarm water, and dredge them with flour; fry them in a clean pan, with a little sweet dripping till they are of a fine brown; then put them on to a gentle fire in a saucepan or a stewpan, with six pints of warm water. Next slice two middle sized onions into the frying pan, dredge them with flour, and fry them of a nice brown; then add to them half a pint of hot water, stir and rub it well about the pan, and when it boils, pour it all into the stewpan to the tails. Tie up, in a clean piece of muslin rag, ten allspice, twenty black pepper corns, a



very few sweet herbs, and six leaves of sweet basil; and put it, together with a good carrot sliced, into the soup: keep the stewpan over a slow fire, and stir it occasionally till it boils. Then cover the pan close, and let it boil very gently for three or four hours, or till the meat is so tender as to be easily slipped clean from the bones. Take out the tails, put them into a shallow earthenware pan, and strain all the soup on to them. Put it by to cool, and when cold, take away the cake of fat from the top of it. Half an hour before you want to serve it up, cut the meat off the largest joints into smaller pieces, and stir into it a tea-spoonful of salt, half a tea-spoonful of cayenne, and two table-spoonsful of ketchup: put the whole into a stewpan, and let it stew (not boil) for about half an hour; then turn it all out into a clean soup tureen, and serve it up.

**LEG OF BEEF SOUP.**—To four pounds of the leg of beef, or the middle of the brisket, add four quarts of cold water; place it in a saucepan, over a slow fire, and skim it well as it comes to a boil; then add one carrot, and two onions, one small head of celery, and a bunch of parsley; then tie up in a piece of muslin rag, four sprigs of lemon thyme, four of winter savory, ten berries of allspice, and a tea-spoonful of whole black pepper corns, and put it into the soup: place the saucepan by the side of the fire, covered down close, to simmer gently, for about four hours; and when the meat is very tender, take out the spice bag, cut the meat into neat mouthfuls, keep out the bones, and serve it up.—Note. If you cannot easily get a head of celery, tie up in the spice bag, a pinch of bruised celery seeds.

#### TO DRY HERBS.

To dry Herbs for future use. First cut off the roots in such a way that the earth does not get among the herbs; and burn or throw away the roots; next shake off all the dust from the herbs; then lay them on a sheet of clean paper, and place it in some shady, yet an airy place, turning them now and then, that every part may dry equally. Or, after

you have cut off their roots, you may tie the herbs up rather loosely, in small bunches, and hang them up in the kitchen, or in any airy, shady place, under cover, till dry. When quite dry, you may put them in bunches, into white paper bags, marking the name of the herb on each bag, and keep them in a dry place,—Or, you may pick off the leaves, rub them to powder, and put the powder into bottles, corking them up, and stick a label on the bottle, with the name of the herb written on it, that you may not mistake one for another in using them; and be sure to keep them corked, or they will spoil.

You should only dry one kind of herb at a time, and either bag it, or bottle it, before you do another kind.

### PUDDINGS.

Take care that your pudding-cloth is quite clean, which it will always be if you wash it out in clean water, dry it, and put it away directly after using. Before you put your pudding into the cloth, dip it into the boiling water; wring it dry, and dredge the inside of the cloth with flour. The water must always boil when the pudding is put in, and a plate should be first put in the saucepan before you put in the pudding, to prevent it from sticking, or burning, which would spoil it. Let the water boil all the time the pudding is cooking; and when done, and you take it up, just dip it in a pan of clean cold water, and the pudding will turn out without sticking to the cloth. If boiled in a mould, or basin, butter it inside, before you put in the pudding.

Bread puddings, or custards, should be boiled in moulds, and be let to stand a few minutes before they are turned out. Be sure to wash your pudding cloth out quite clean while it is warm; wash it with warm water only, and rinse it out in clean water and hang it to dry, otherwise it will get a bad taste and smell. Be sure not to use soap to wash it with.

### PASTE FOR APPLE, AND OTHER FRUIT PUDDINGS.

Take four ounces of beef suet, and either chop it very

fine or roll it fine; or you may use four ounces of clean sweet dripping; but whichever you use, mix it well in a basin with one pound of flour, and a salt-spoonful of salt; then add, by degrees, cold water enough to make it into a stiff paste: divide it into two pieces, one for the bottom crust, large enough to hold seven or eight apples, peeled, cored, and sliced; the other piece to lay over the top; then roll each piece out flat on your paste-board with your rolling-pin, but thinnest at the edges. Next lay the pudding cloth in a colander, flour the inside of it, put into it your largest piece of paste, and on that the apples; then sprinkle among them half of the yellow part of a fresh lemon peel, first washed and wiped dry, and then grated on a nutmeg grater, or on a lump of sugar, with four ounces of sugar, and either four cloves, or half a tea-spoonful of mixed spice; then pull the top edge of the bottom crust round the apples, which will form the pudding round, and make the edge of it thinner, so that when the two pieces of paste are joined together, the crust of the pudding will be of the same thickness all over; then slightly wet the edges of your top piece of paste, and lay it on the top of the pudding, and join the edges of the two pieces of paste together; then dredge the edges which you have joined with flour, tie the cloth over the top, and put it into a saucepan of boiling water, with a plate at the bottom, which will prevent its burning, and let it boil two hours to two hours and a half.

#### PASTE FOR MEAT PUDDINGS

Crust for meat puddings should be made in the same manner, with either suet, or clean dripping; these should be boiled in a pudding basin; but the crust must only be put half way down the inside of the basin, or it will soak up all the gravy. A good-sized meat-pudding will take two hours and a half to three hours, gentle boiling.

#### TO MAKE AND SERVE UP PANCAKES. •

Break into a basin four eggs; beat them up with half a salt-spoonful of salt, and mix them well with a pint of milk,

and strain the eggs and milk through a sieve into a jug; add it by degrees to eight ounces of flour, half a nutmeg grated, and the peel of half a fresh lemon, grated; mix all together into a very smooth batter, about the thickness of good cream. Use a small frying-pan, made as clean as possible, hold it over a clear brisk fire till the bottom is just hot; put in a piece of good sweet dripping or lard, the size of a walnut, and as soon as it is melted, pour in batter enough to cover the bottom of the pan, about one sixth of an inch thick. Fry them carefully on both sides, till they are of a good brown colour; lay the pancake on a hot dish before the fire, strew a little sugar over it, and when the next is done, lay that on it, with a little more sugar, and so on; and serve them up as hot as possible; with a lemon, cut in halves, on a cheese plate.

#### BATTER PUDDING.

Put into a clean pan half a pound of flour, and beat up in a jug or basin four eggs with a salt-spoonful of salt and a pint of milk, until the yolks and whites are just mixed together; then strain them through a sieve on to your flour, a little at a time, beating the whole up to a very smooth batter, rather thicker than cream; when the batter is smooth and well mixed, you must continue beating it up with your wooden-spoon a quarter of an hour longer, and pour it out directly into a well-floured cloth, tying it tight. Or you may fill a buttered basin, or a buttered mould, with your batter, and tie a cloth tight over it. Put it into boiling water, and let it boil for an hour to an hour and a half. Serve up all batter puddings as quickly as possible after they are done.

SAUCE FOR A BOILED BATTER PUDDING—is melted butter with a little sugar stirred into it. Some families have a little lemon juice squeezed into this sauce; and some add a glass of white wine to it.

Or, this batter pudding may be poured into a pie-dish, the dish being first greased, and baked about an hour, or less.

## BAKED RICE PUDDING.

Pick out all the discoloured grains, and wash clean in cold water four ounces of the best rice; then put it into a very nice clean stewpan, with a pint and a half of good milk, a quarter of the yellow part of the outside of a fresh lemon, grated off with a lump of sugar, a dried bay-leaf, and a bit of cinnamon, tied up in a piece of clean thin muslin, four ounces of loaf-sugar, and one ounce of butter; put it over a slack fire, so that it simmers very gently till quite tender, which will be in about half an hour, taking particular care to stir it every five minutes, to prevent it burning. Then take it off the fire, take out the spice-bag, pour it into your baking-dish, beat into it another ounce of butter, and when it is only lukewarm, beat up four eggs with a very small pinch of salt, into another half-pint of milk, and strain it through a sieve into your pudding; mix it all well up together while it is warm; grate a little nutmeg over the top of it, and bake it in a slow oven till it sets. Be very careful it does not boil in the oven, for a rice-pudding, like a custard, will never set, if it boils while it is baking.

Wash your lemon with cold water, and wipe it dry before you grate it with the sugar.

## A PLAIN RICE PUDDING.

Well wash, and pick clean eight ounces of rice, as before directed, and put it into a deep dish, with two quarts of milk; add to this two ounces of butter, four ounces of sugar, and a little cinnamon or nutmeg, ground; well mix them together, and bake it in a very slow oven, about two hours.

## PASTE FOR FRUIT PIES.

One pound of flour, to half a pound of butter, will make a very good family paste for fruit pies, thus:—Rub well a quarter of a pound of butter into three quarters of a pound of flour, then mix into it with a fork rather less than half a pint of water, to make it into a stiff paste, and roll it out as



lightly as you can ; then lay on it half the remaining quarter of a pound of butter, sprinkling a little flour on it, and double the paste into three or four, so that it comes into one long piece ; then bring the two ends together, and roll it out again the long way, laying on it in small pieces the remainder of the butter, and sprinkling a little more flour on it ; then double it up, and, if you have time, let the paste lay half an hour in a very cool place before you use it.

This will make rather more than one pie, as it takes two pounds of flour, and one pound of butter, to make three fair sized fruit pies.

TO MAKE GRUEL.—Mix well, by degrees, two table-spoonsful of oatmeal with four table-spoonsful of cold water ; pour to this, gradually, a pint of boiling water, stirring it well. Put the whole into a saucepan, and boil it about five minutes, keeping it stirred, to prevent burning. Strain it into a basin in which you have put a piece of butter the size of a nut, and salt it, or sweeten it, to your taste.

If split grits be used, instead of oatmeal, about three table spoonsful to a pint of water will be sufficient. They will take a full quarter of an hour's boiling.

TO MAKE BARLEY-WATER.—Wash two ounces of pearl-barley in cold water, then put the clean barley into half a pint of fresh cold water ; put it on to boil, and let it boil five minutes : *pour off all this water*, put to the barley three pints of boiling water, and let it boil till reduced to two pints ; then strain it off for use.

If you desire more particular directions for cooking, the very best work you can procure, is the "COOKERY MADE EASY," by a Lady ; published by DEAN & SON, 31, Ludgate Hill, City, 1s. 6d. in cloth : which is the only cookery book that has ever been written from real practice. In that you are told plainly how to prepare every thing for cooking, and the proper way to cook it ; also the time that food of every kind takes to cook, the way to serve it up, and what vegetables and sauces are proper to serve up with it.

### TO PREPARE SALT AND MUSTARD FOR TABLE.

Take two clean lumps of salt, and put them in a plate at about half a yard from the fire, till they are quite dry; then rub them together over a clean dish, or a sheet of clean paper, and fill the salt cellars with the fine salt you grind off, pressing each down with the bottom of the other.

TO MIX MUSTARD.—To half an ounce, put half a tea-spoonful of salt, and mix gradually with it four tea-spoonfuls of water till it is quite smooth? then pour it into the cruets, taking care not to soil the top or sides. For keeping mustard-cruets in order, see pages 13, 14.

### TO LAY THE DINNER TABLE.

When it is within half an hour of the dinner time, you must wash your face and hands, and put on a clean apron, that you may be ready to lay the cloth. Put the plates and dishes to warm, and collect the things you will want into a tray, which, when you take up to the parlour, you will rest on a table or slab in the passage, if there is one; but if not, you must have a tray-stand in the parlour, to rest it on. Look that every thing is in proper order before you enter the parlour—for instance, that there is salt in the salt-cellars, and vinegar and clean mustard in the cruets, and finger napkins, if they are used.—This done, you must bring the things into the room, and lay the table-cloth smoothly over the table; and if you take care to have the middle creases in the middle, the rest are sure to fall right. Place mats for the dishes. Lay a knife and fork for each person; and if soup is to be served, lay a table-spoon to each person also. Besides this, lay a carving-knife and fork, and a gravy-spoon, for the person who carves; and if there is any thing to be carved at the bottom of the table, lay an additional carving knife and fork for the person who sits there. Put a tumbler and a piece of bread beside each person's knife; do not handle the bread with your fingers, but use a fork. Place a salt-cellar and a pair of table spoons at each corner of the table; and, if wanted, the fish-knife, or soup-ladle, at the head. Place

water-bottles, fresh filled with spring water, for every two persons; and a chair for each one; and let it all be done quietly. If there should be no water bottles for the dinner table, fill a jug with spring water, and place it on a waiter, either on the table or on the side-board, to fill the tumblers with it, as your mistress may direct.

It is better to carry the dinner up on a tray, if you are able to do so, but if not, take the dishes up separately. Put the hot plates before the person who serves; and wait quietly till grace is said, and then remove the covers from the dishes, and take them with you on the tray when leaving the room to get the next course ready. When the bell rings, go into the parlour with a knife-tray, and waiter, and collect all the plates, knives, forks, and spoons, which have been used, putting the knives and steel-forks into the knife-tray, (which ought to have a clean knife-cloth in it, to save it from the grease, and from making a noise;) and the silver spoons and forks into a waiter. The plates must be taken away in a pile on the large tray, or in the basket for plates, if you have one; and if the family are going to take tart, or pudding, you must place before the carver, sufficient pie-plates for each person, either hot or cold, according as to what you serve up is hot or cold, and lay a clean small knife and fork and a dessert-spoon, before each person.

Have the cheese ready (if usually taken by the family,) outside the parlour door, that you may not keep them waiting; and in that case, when you have removed the pie or pudding, put the cheese at the head of the table, and lay a cheese-plate, with a small knife only, before each person; after the cheese is removed, brush the crumbs off the cloth, and fold it up;—and if wine is taken after dinner, you must place the decanters on the table before the gentleman of the house, or whoever is at the head of the table; and a wine-glass before each of the company. But generally the dinner will end with the cheese.

When you have taken your own dinner, put the eatables

carefully away in clean dishes, taking care to drain all the gravy out of the meat dishes into a small sauce tureen or basin. This you will find very handy and very good to use for gravy, if you have any thing to warm up, or a little gravy to make for any purpose. It is also exceedingly good to put into stews or hashes; in short, for many purposes; for which reason it is always saved by careful servants, and kept in a cool place.

Now change your clean apron for a coarse one, and wash up the articles used at table. The knives should be wiped clean, and put into the knife-tray. The dish-covers should be wiped in the inside, and round their edges, with a dry cloth, with which polish them a little while they are warm, and then hang them up immediately. This plan will be found to save much time, as the steam, when cold, will tarnish them.

Always take care to have plenty of hot water, by filling up the boiler whenever any water is taken out, unless it is a boiler which fills itself, which is very useful and clean, and is a great saving of hard labour.

#### PROPER WAY TO WASH UP DISHES AND PLATES.

Plates and dishes should be put into a dish-tub of warm water, as they are taken from the dinner table. By doing so, half the trouble of washing will be saved, for this prevents the gravy, mustard, &c. from drying on them. Before you commence washing them, add some boiling water, to make it hot enough to wash them in, then wash them clean with a dishcloth on both sides, one at a time; and rinse them immediately in a large earthenware pan full of cold water, which should stand in the same sink, under the tap turned a little on, to keep it full; as, by so doing, the grease (which will always rise to the top) will run over into the sink; otherwise it will remain on the top of the water, and smear or grease all the plates that are washed after the first few. Put them into the rack to drain as they are rinsed.

When you have washed all the dishes and plates, sauce-pans, and other things used for cooking, and for dinner, as above directed, empty your pan and tub, rinse and wipe them dry, put them in their places, and then clear the sink thus;—first wipe into one corner and take up all the little bits of fat, or vegetables, or whatever else may have collected; and if you live in a town, throw it on the top of the back part of the kitchen fire to burn; for, if thrown into the dust-bin, it will either entice rats, or other vermin, or else cause an offensive unwholesome smell. If forced down the sink-holes, the same unpleasant consequences will follow, besides stopping-up and destroying the water-courses. But if you live in a country place, where pigs are kept, it should go into the pig tub with the dish-washings.

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You must next clean the sink, which, if made of stone, is best done with a little soda, and an old hard brush; but if a lead one, with a little of the following mixture;—One pennyworth of fullers'-earth, one pennyworth of soft-soap, and one pennyworth of pearlash. These should be mixed together in an old basin, or pipkin, (or any thing of the kind,) with one quart of cold water. About a table-spoonful of this, on a bit of flannel, will clean the leaden sink.

The kitchen should now be swept up, the grate swept, the cheeks of the range drawn closer together, if you have winding cheeks to it; the cinders throw up, the hearth cleaned, the kettle put on; and if a tea-urn is used for tea, you should also put the urn-heater into the fire. Not forgetting, when necessary, to scour the dresser, table, and as much of the kitchen floor or hearth, as needs it. Afterwards wash yourself, and change your dress and cap, as every mistress likes to see her servant clean and neat before tea-time.

#### TO GET TEA READY.

When you have done all this, it will probably be time to begin to get the tea ready. You must set the cups and



saucers, tea-pot, tea-spoons, slop-basin, and milk-jug, on the tea-tray; and if it is the custom of the family to have the loaf and butter put upon the table, you must also put as many small plates and knives as there are persons to take tea. If the bread and butter is cut in the kitchen, you must take care first, to use a clean knife to spread the butter on the loaf, and another clean knife to cut the slices off with; and as you cut it, lay the slices of bread and butter even on the plate. But when you cut and spread either bread and butter or toast in the kitchen, then you will only have to take up small plates without knives.

When toast is taken, you should have it cut ready, and see that your fire is clear, but you must not make it till it is wanted, and then only make one or two rounds at a time, according to the number of persons; and carry that up before you make more; so that there may be fresh hot toast to hand round with the second cup of tea.—Some families have a thin crust cut off their toast; if this is the custom of the family, you must cut it off before you butter it.

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**EVENING ATTENTION TO THE BED ROOMS.**—Take the opportunity, while the family are at tea, to go up into the bed-rooms, to turn down the beds, and empty the slops. Also re-fill the water jugs and water bottles, if necessary, and arrange any thing that may be out of order.

After the tea-things are washed up and put away, and you have arranged for the family supper, it is usual, unless it is washing week, or a thorough cleaning week, to devote an hour or two to needle-work, and to the mending of your own clothes. which you should be particularly careful to keep tidy, neat, and well mended.

**FASTENING UP WINDOWS AND DOORS.**—Be careful, when it is getting dusk, to shut all the windows and shutters, and to fasten all the outer doors. Be careful, also, in carrying candles about the house, not to drop the grease on the floors, or on any article, which is not only very untidy, but

will make you a good deal of work. Never take a light too near to a bed, or window curtain, or place it near an open drawer where linen is kept; and never leave clothes on a clothes-horse, at the fire, when you go to bed at night, or even at the kitchen fire in the day, if you have occasion to leave the kitchen for any considerable length of time. Be very careful to leave your kitchen fire safe when you go to bed; and, above all, never read after you are in bed, with the candle by your bed side; many houses have been set on fire through this practice; and through leaving things to air or dry before the fire.

#### TEA PARTY.

Sometimes there may be a tea party in your family, and you may perhaps be required to wait upon the company; in which case, you must have two small waiters, one for the cups of tea and coffee, sugar and milk; and one for the toast, muffins, or bread and butter, handing round the tea or coffee first; or else use a large waiter to hold all; in the latter case, put the toast, &c. next to the sugar and milk, and leave the remaining space to be filled with alternate cups of tea and coffee. It is usual to serve the elder ladies before the young ones, and all the ladies before the gentlemen. Hold your tray low enough for the company to reach easily the cup of tea or coffee on it. Receive the cups as soon as empty, and be particular in informing your mistress whose cup you return; unless you see her rinse the cups with water from the urn as you return them, which is now the custom, and the best plan, as it saves all the trouble of noticing from whom they come.

#### TO CLEAN SAUCEPANS, &c.

The best method for cleaning saucepans, and other kitchen utensils, is this:—When you have done with any saucepan in which you have made melted butter, and cooked such things as rice, sago, &c. fill them with cold water, by which

means, whatever hangs about the sides will be prevented from sticking, and they can be cleaned much more easily;—as afterwards, a piece of rag, and a little soda, is only required to clean them properly;—but if they are particularly greasy, some soda and water must be boiled up in them; they must then be rinsed with clean water, and made perfectly dry, by wiping them with a clean dry cloth, and afterwards turned upside downwards before the fire, till quite warm, and then put them away. To clean such parts of the outside as should be kept bright, rub them with a leather, and a little rotten stone, or whiting. That dangerous thing, vitriol, is sometimes used for brightening copper, yet half a lemon will do as well; and though either cleans copper vessels quickly, they make them quickly tarnish again.

You must be careful to keep all your stewpans, saucepans, and other vessels, bright and clean in the inside, more particularly in all the seams and joins; and never suffer food to remain in them to become cold. The rust of copper and brass, called verdigris, which forms when anything becomes cold in a copper or brass vessel, is poisonous, and many lives have been lost by the ignorance of servants in this respect. It would be better if mistresses of families would have neither copper nor brass articles in their houses, than run such risks. A lady, who cannot afford to keep a cook, and a kitchen-maid to clean and scour after the cook, should never have copper or brass vessels in use, as the hands of a servant, who has either brass or copper utensils to clean, can never be fit to touch food.

#### TO PREPARE AND FILL TEA-URNS.

If an urn is used, remember to put the iron urn-heater into the kitchen fire, as soon as you have washed up the dinner things. When you get it ready for use, you must first dust the urn inside and out, and then pour the boiling water into it, before you put the heater in; and to prevent giving an unpleasant taste to the boiling water by dust, or particles

of the hot iron, (both which may rub off the heater as you are putting it into its place,) be careful to put on the round rim, or ring, before you put in the red-hot heater; and be sure also to avoid pouring any water into the place where the heater goes, otherwise, when the hot iron is put in, the steam may fly up in your face, and do you a great injury. When the hot heater is put in, place the small cover over it; then cover over the urn, and it is ready to take into the parlour.

### SUPPER PARTY.

If there should be a party to supper, you will have to lay the table much the same as for dinner, except that as it is not likely there will be any hot dishes, you need not place mats; but the bread is cut and put round, and the glasses, water bottles, &c. as at dinner. Garnish any dishes of cold meat, or poultry, with sprigs of parsley, and also the butter, of which a slice should be laid on a small plate.

But if the family are alone, or have only a friend or two, you will, most probably, have to take up the supper on a tray, with bread and cheese, or cold meat, or a salad; in which case you must take up small knives and forks, and small plates, with a large knife and fork to each dish. Fold the ends of the cloth smoothly over the provisions, and the other things in the tray, to carry it up, and spread the cloth open when you place it on the table.

Having gone through the daily routine of your business, as Maid-of-all-work, it will be necessary to add some remarks upon occasional duties, and those which cannot have any fixed time.

It is of great consequence that you should put everything in its proper place, that you may know where to find it in an instant when wanted. This should be done *at once*, the moment you have done using it; which will save much time, as well as keep the kitchen neat. The dresser drawers should be always tidy, having the articles wanted for ge-

neral use in them. One should be kept for your clean dusters, glass-cloths, and table napkins, if you use them;—your clean pudding-cloth, clean apron, and the dusting brush; another for your work-bag, needle-work, and pieces for mending; your Bible, and any other book you may have leave to read at your leisure. Your house-box should contain the articles which are not so clean, such as candlestick cloths, leathers for cleaning tins, black lead brushes, &c.

You should promptly answer all rings and knocks, and be very particular in carrying messages, to deliver them correctly.

If all the elder branches of your family are from home when a visitor calls, be careful to remember the name, and put it down on a slate, if the visitor does not leave a card; but never ask any person, who is a stranger to you, to step into the parlour, nor to wait till your mistress returns; nor even leave them in the passage;—but if your mistress should be at home, and disengaged, just knock at the parlour door, and show the visitor politely into the parlour, where she is sitting, pronouncing the name distinctly, and placing a chair, unless you have directions to act otherwise. Be quick to open the house-door again to let them out, when your mistress rings; and when you have done so, do not shut it close upon them, but wait till they have left the steps, otherwise your conduct will be considered rude.

Never stop to gossip with the tradespeople at the door, be civil to them, but when you have given the orders, or taken in the articles, stay no longer to listen to any news which such people generally have to communicate: it is considered very unbecoming and low for young women to talk at the door.

If there are children, you will necessarily have something to do for them if no nurse-maid is kept, though the mistress will, in that case, most probably attend to them chiefly herself. If they should be very troublesome, you must not take upon yourself to chide them, but mention it to their parents; a scolding, or cross manner, will neither win their



love, nor induce them to mind what you say. Never frighten children, by threatening them with sweeps, policemen, &c. : much evil has arisen from these practices, as children have frequently been known to suffer from fits the remainder of their lives, or to become idiots. If you ever take them out for a walk, never go to any place their parents would disapprove of, and bid them not to tell of it, which is teaching them to be deceitful; and be careful never to say any thing before them that you would be ashamed to hear them repeat.

When there is sickness in the house, if the invalid be your master, or one of the young gentlemen, you must take up to the chamber door any thing that may be required, and, after tapping, put it down close to the door, and leave it. If it be your mistress, or the young ladies, you may tap, and take it in when answered.

If the children are ill, never, from a false notion of kindness, allow them to have anything that they may have been forbidden, or to omit taking the medicines prescribed, because children consider them disagreeable,—such false tenderness may produce serious consequences.

#### TO KEEP BROOMS AND BRUSHES FIT FOR USE.

Once every month or six weeks, you must wash your hair brooms, hand brushes, &c. shake and dry them before you use them again; for which purpose you should tie a piece of string to their handles, to hang them on to a nail or hook with, so that the part you sweep with will hang at least a quarter of a yard from the ground, which is the only way to keep brooms fit for use; as they get matted and otherwise injured, if left standing on the hairs; and they get dusty and dirty, if turned up and left standing on their handles.

Always sift cinders through the sifter after lighting the fire, and use them up daily. Generally speaking, every fire should have its own cinders thrown on to it.

Never throw cabbage leaves, pea shells, or any vegetable refuse, into the dust bin, or into any place where they may

become offensive, or attract vermin, both which they certainly will do, if they get damp, or are kept in such places only a few days; the best way is to put them under the kitchen grate, when you peel or cut them off, and by the time dinner is done they will be dry enough to burn, without making a smell, and save something in firing also. Pea shells, and all other vegetable refuse will burn.

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When knives and forks are to be put by, for occasional use, they should be wrapped in very dry brown paper, in such a manner as not to touch each other, and then be put into a perfectly dry place, otherwise they will get rusty and be spoiled. Salt should also be kept in a very dry place.

#### TO CLEAN SILVER PLATE, OR PLATED ARTICLES.

When you have to clean silver articles, wash them first with warm soap and water; and, if they are dirty, or tarnished, dissolve a small piece of soda in it; then, after washing them and wiping them dry, moisten some fine whiting with a little water, and rub it all over the plate with a piece of soft rag. When dry, polish off the whiting with a clean soft leather, using your plate brush for the ornamental parts, that the whiting may be brushed quite out of all the work and crevices. This simple mode of cleaning plate makes it look perfectly clean and bright, and does not injure it.

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If there is no boy nor man-servant kept, you may be required to brush the gentlemen's clothes; and if you should be, you must first rub off any splashes that may be on them; then lay the coats on a clean table to brush. First brush the outsides, and both the sleeves, (always the way the nap lies,) then double the outsides together, lengthways, and brush the insides. Trowsers should be first brushed on the two fronts, then doubled lengthways, and the other parts brushed. If you should have to put them into the drawer, put them by in the way they are doubled, but if there is not length enough, you must fold them in half.

## CLEANING CURTAINS, &amp;c.

As the curtains or furniture are taken down, you must first look among the plaits and folds for any knits or insects secreted there, which carefully destroy; and then, if they are of printed chintz, or glazed calico, or of moreen, you must shake off the loose dust, and lightly brush them with a clean clothes-brush, particularly between the plaits and folds; and then they must be well rubbed all over, on a large table, or ironing board, with dry silver sand and a dry flannel, particularly at the head parts of the furniture, and in those places where the dust has settled, or where they are the least soiled, or where any specks appear, that you may remove all stains, or any knits which may be upon them. When they have been thoroughly rubbed with the dry silver sand, shake them again, and brush them carefully with a clean clothes-brush, and again rub them with a clean flannel or clean napkin, and then fold them up carefully and put them away, wrapped up in something large to keep them clean, ready for putting up again.

But if the curtains and furniture are of white dimity, or are washing curtains, which are proper for summer, then you must put them into a tub of cold water directly they are taken down, especially the head, tester, and vallances; they should be left in soak two or three days, rinsing them out and changing them into clean water at least once every day; then rinse them through a clean soapy lather, a little blued, and rough dry them. They should then be put by till about a week before they are wanted to be put up again, when they must be washed and boiled, and slightly starched; and before hanging them to dry, well shake out the fringe; and when dry, fold them down very smooth and neatly.

If you should not have a sufficiently thick and large cotton wrapper to perfectly wrap up your curtains in, a few sheets of large brown paper, pasted together, will do very well for the purpose.

It is necessary to have the bedsteads taken down and

cleaned twice a year, in spring and fall; that is, some time in every March or April, and some time in October, at the times the summer curtains are changed for winter ones, and the winter curtains for summer ones; for if this is not done, the bed-rooms, bedstead, and curtains, cannot be kept free from vermin. When this is done, you must dust and brush the palliasses and mattresses, and wash clean and wipe dry all the joints, and clean every other part of the bedsteads,—the joints of the rails to which the vallances are tacked, in particular.

No grease or unction of any kind should be used with the idea of destroying bugs; but if there are any of these vermin, they may be destroyed, after you have carefully washed out the joints and crevices of your bedsteads, by wetting the parts in which they harbour with green copperas dissolved in warm water; care must be taken not to let any drops fall on any thing like linen, as it produces iron-mould; but there never will be any vermin, if your bed rooms are thoroughly cleaned, as directed in page 16, and the bedsteads and furniture are cleaned and changed twice a year, in the way just described.

#### DIRECTIONS FOR WASHING.

Every thing, excepting stockings, which requires mending, must be mended before it is washed, or it is most likely that it will be quite destroyed.

If the washing is done at home, let every thing, if possible, be got ready the day before: for instance, the copper filled with soft water, the insides of the tubs dusted (which we suppose to have been cleaned before putting away, and turned bottom upwards, and kept with a little water on them to prevent their running), and the linen sorted into the several kinds of articles which are fit to be washed together; for instance, muslins, fine table-linen, sheets, changes of body linen, coloured things, flannels, kitchen-towels, &c.

Be sure to have plenty of water: if you have not rain or

river water, it must be made soft with wood-ashes, pearl-ashes, or soda; but water so softened will not do for flannels or coloured things. It thickens and discolours flannels, and spoils coloured things. If, therefore, you have but little rain-water or soft-water, it must be secured for them. The suds for flannels should be a little blued; and the suds that flannels have been washed in (if not dirty) is the best that can be used for washing coloured things the first time, because there is no soda in it. The flannels must then be rinsed in clean, warm water, and hung out immediately, or they will dry in streaks; and this water will do to second the coloured things in.

When washed, rinse the coloured things well in plenty of water, with a little salt mixed in it; wring them very dry, and hang them up immediately, to prevent the colours from running one into the other. Gowns should be pinned up by the shoulders, not by the skirts, otherwise the lining of the body becomes discoloured. If they cannot be hung out at once, they should be left in cold water, having salt in it.

The white things must be put in warm water (not hot water, or it will set the dirt,) at the same time soaping them in such parts as most require it, such as wristbands and collars of shirts. Afterwards let all be twice washed in plenty of clean warm lather. Shake out each article carefully, and examine it to see if there are any spots or stains remaining. This done, put them into the copper to boil; but be sure not to put in too many at once. A small quantity of soap and a little soda, thrown into the boil, with a squeeze of the blue bag, gives a good colour to the linen. Well wash them out of the boil, (no more soap will here be required,) and rinse them in plenty of spring water.

Mouselaine-de-laine dresses should be soaped in any part which has contracted grease, and washed in two clean lathers. The principal part of the water should then be wrung out of them, and they should afterwards be well shaken and laid



in a large cloth, and rolled together as tight as possible, to take out the remainder of the wet. They may be left thus for a few minutes, and then hung up in the shade till they are nearly dry, when they should be ironed with a cool iron.

Soap is best bought in, and kept some time before using. Good yellow soap is best for washing coarse things, and good mottled for white things and linen; let it be cut while quite new, with a strong twine, into pieces of a suitable size, and slowly dried in the air.

Small coals and cinders will serve for the copper fire, after it is alight.

Greasy spots may be taken out of woollen cloths, cloaks, or table-baizes, by washing them with gall instead of soap: but it must be fresh gall, or it will smell offensively through all the house. A pint mixed up in a good sized tub of warm, soft water, will be enough for several articles. It will lather the same as soap. To take off the smell of gall, the things must be rinsed twice; and, when dry, should be mangled, and remain in the mangle all night.

Iron-moulds and ink-spots may be removed from linen by first wetting the iron-mould with a little warm water, and then holding the place over a hot pewter pot, or a hot pewter plate, and wetting the part with the juice of sorrel and salt, or with salts of lemon, washing the part out immediately in a ley of strong pearlash and water.

Mildew may be removed by rubbing the linen well with soap, and then with fine chalk scraped. Spread it out; as it dries, wet it a little, and repeat the soap and chalk, if required. It will generally come out with twice doing.

The lines for hanging out the linen should be taken down when done with, well wiped, and put away in a clean bag quite dry, and be kept in a dry place; they should also be wiped once when they are used again.

The clothes pegs also should be kept in a clean bag, in a dry place, otherwise they will get dirty, and soil a good many clothes.

## TO MAKE AND USE STARCH.

Put a table-spoonful of starch into a clean quart basin, and moisten it gradually with a gill of cold spring water ; but using only a table-spoonful at a time ; and using a clean wooden spoon to mix it with, which should be kept for that purpose. When it is quite smooth, and of the thickness of cream, stir into it a pint of boiling water ; then pour it into a clean glazed pipkin, kept for the purpose, and stir it over a gentle fire till it boils, then strain it through a piece of coarse muslin into a clean basin. Cover it over with a plate the moment you have poured it out, to prevent a skin forming at the top.

Let the articles be quite dry before they are starched, and let them be done before the starch is quite cold, as it is best to starch with warm starch ; and do the finest things first, such as nets, cuffs, or book-muslins ; and frills, collars, or wristbands of shirts. When you have starched all the things, dry them thoroughly ; and two or three hours before you are going to iron them, dip a few at a time into cold spring water, and then spread them smoothly upon a white, dry cloth, which should be kept for that purpose, and roll them up pretty tightly together. By this means they will not stick to the ironing-cloth when ironed.

## TO FOLD FOR IRONING.

For folding, you must first separate such things into parcels as are to be ironed, or to be mangled, and those which are for rough drying. Let the board be quite clean, or else you must spread a clean linen cloth upon it. Shirts, night-gowns, &c. which are washed inside outwards, must be turned before they are folded. Sprinkle them to a proper dampness for the iron. If the collars, wristbands, frills, and fronts of shirts are dipped into water, and not squeezed, it will bring the whole shirt to a proper dampness by laying.

The articles usually mangled are sheets, towels, and other straight things ; any thing with plaits or folds will not look

smooth when mangled, and all things with buttons on them will get injured by mangling,

Some people like a part of the things rough dried. These must be folded down very smoothly and creased just as if by the pressure of the iron. Let them lie for some hours, or till the next day, and then hang them folded on the line or clothes horse to become perfectly dry before they are put away.

The ironing blanket should be made of smooth thick flannel, and a coarse cloth should be spread between that and the board. Some families use a piece of old sheet spread over the ironing blanket, which is easily washed.

You must not forget to rub your irons, first on a piece of sand-paper, and then on a coarse cloth, or piece of old bed-tick, to be kept for that purpose, to clean the face of the iron; and be careful to iron something coarse, or of little value, before you begin your fine things, or they may be either smeared or scorched. But it is much easier, and will be a vast saving of time, to iron with an ironing slipper, (they cost only 1s. each,) for then you need only dust your flat iron, and slip it into the bright clean slipper, fastening it in with a stud or spring which it has; and you may continue ironing as long as you please, without the labour of cleaning your irons, only dusting them, and without soiling what you iron. Have the heat of the iron suitable to the thickness of the thing you iron; and let every part be ironed quite smooth.

#### AIRING OF LINEN.

When you iron, take care that every article is thoroughly aired on a clothes horse before the fire, before it is folded for the drawers. It is a good plan, also, when you are roasting, to take the opportunity of airing your bed linen, and when it is aired, put the sheets, or what else you air, smoothly under the foot of the bed to which they belong.

#### TO GIVE OUT WASHING.

If the washing be given out, you may have to sort, or assist in sorting, the clothes: that is, to put each kind of

thing into heaps, such as long towels in one heap, bed-room towels in another heap, sheets, shirts, gowns, caps, stockings, &c. each forming a heap. Count how many there are in each heap, and then write down the number. Sometimes your mistress or her daughter will write down the numbers as you call them over, for the laundress to take them away and bring them home by; for which purpose she has a book called a Double-cheque Family Washing Book, which is sold at most stationers. Each page of these books has two lists of all the things used by families, with a cheque or scroll between each list; and you have only to write down the number on each list against the names of those things you send to wash. Cut off one list and give it to the laundress; and the other will remain in the book, by which you or your mistress will have to call over the articles again when the laundress brings them home, and on which you or the lady must write any article not brought home.

#### TO PRESERVE HEALTH.

And now, as no good can be done without good health, perhaps I cannot do better than conclude by informing you and the family whom you serve also, that breathing impure air, and using impure water, are, nine times out of every ten, the real causes of all the sicknesses we suffer; and that scarlet, typhus, and other low fevers, are caused in our families through the noisome smells and unhealthy effluvia which arise from the pipes of all kitchen sinks not having a bell-trap fixed in them; and also from all drains, which have not an air-trap at the opening or hole where the waste water runs into them; and particularly from all cesspools. This may be prevented in all sinks, by the plumber fixing a bell-trap in the sink pipe, which can be done at a very small cost. Cast-iron scent-traps, for holes of drains, may be had from two or four shillings each, of any ironmonger; Bunnett's self-acting traps, or Lowe's cast iron grid traps, are very good and cheap ones. The unhealthy smells from cesspools can now be easily prevented, if landlords, or families, would have

them emptied and filled up, and affix one of the cheap stone-ware water-closet basins instead, with a syphon trap to it; they cost only 7s. 6d. to 10s. 6d. each; the latter are ready for fixing with only two or three screws to the flooring; and which, with water laid to it, and a few feet of six-inch stone-ware drain pipe, to go into the house drain, or into the sewer, will remedy all the evil. And if families were to consider that typhus and scarlet fevers, more especially scarlet fevers in children, and even scrofula in children, are produced by breathing the miasma which rises from all untrapped drain holes and sink pipes, and from all cesspools, or places which are not water closets, they would never live in a house where proper water closets and foul air-traps were not fixed.

Water, in cisterns or tubs, becomes impure by standing; therefore, all families who go into a new house, or change their residence, should be very careful to have the water cisterns emptied and cleaned out, before any of the water is used; for many families have been made dangerously ill, some even to death, through not attending to this fact.

Water, when laid on to houses, should come in daily, and run away through the waste pipe after the cistern is full;—to effect this, families must take off the ball cock, which turns the water off as the cistern fills. The waste water will then cleanse the drains, to keep the house healthy; and what is of great importance, the water will never freeze. And, if you cleanse your cisterns out once every six weeks, and keep a light wooden cover over them, the water will be still more healthy.

But, in many places, water is always more or less impure; in such cases, filtering every drop that of it that is used for drinking or cooking, is the only way to make it wholesome; and the following are proper directions for using a water filter:

The sponge should be put moderately tight into the top receiver, then the receiver should be filled, and shortly after a supply of pure water can be drawn from the tap: Of course, as you draw it out, more should be poured into the receiver. Once every week, clean the sediment out from the top; after



doing this, take out the sponge, wash it clean, and replace it in the hole. If it does not filter a sufficient quantity, ease the sponge a little; but if the slowness arises from foul air, fill the filter with water, close the tap, and blow down the air-pipe. But should the supply be too rapid, insert a larger piece of sponge in the hole. Never use hot water, nor let the machine get frozen, yet keep it in a cool place. The following medical recipes may also be of much service to families.

**TO BATHE THE FEET IN HOT WATER.**—The proper way is to open one side of the bed clothes, and let the party, undressed and ready for bed, sit upon that side of it, wrapped in a blanket, to be kept warm. Having half filled a tin foot tub, or pan, with water as warm as can be comfortably borne, place it close to the open side of the bed, and let the feet be put therein. In four minutes, add a little more hot water to keep up the heat; and repeat this every four minutes, until the feet have been in fifteen minutes, when they must be wiped dry with a warm towel, and wrapped in a large piece of flannel. The person should then lay down in bed, and be covered up; having an extra blanket on, to encourage perspiration.

**TO MAKE SENNA TEA.**—To one ounce of the best picked senna, free from stalk and fibre, add two tea-spoonfuls of bruised carraway seeds and two tea-spoonfuls of Epsom salts; put them into a clean warm earthenware tea-pot, or a mug. Pour one pint of boiling water over them, and after it has stood, covered over, till it is quite cold, strain off the extract, and bottle it. A wine-glassful may be taken half an hour before breakfast, when feverish, or the bowels are confined. For a child of ten years old, half a wine-glassful is a dose.

**BREAD POULTICE.**—Make a basin warm with hot water, then put into it a few slices of crumb of bread, and let them soak, covered over with warm water; then drain off the water, break the soaked bread small with a fork; put it into a thin linen or muslin bag, the size you want the poultice; sew up the end of it, and apply it as soon as you can bear it for a minute or two on the back of your hand.

**MUSTARD POULTICE.**—Fill a basin nearly full of very hot water, and put on the basin a plate to make it warm. Then mix flour of mustard up with very hot, but not quite boiling water, about as thick as used at table; then lay a muslin or a very thin linen bag, the size you want the poultice, on the warm plate, and put the poultice into the bag; then sew up the open end of it, and apply the poultice to the part affected, as soon as you can bear it comfortably on the back of your hand; and let it stay on from ten to twenty minutes, according to how long it can be borne, but never for a longer time than twenty minutes; as a mustard poultice is intended to remove pain; and must *never* raise a blister.

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